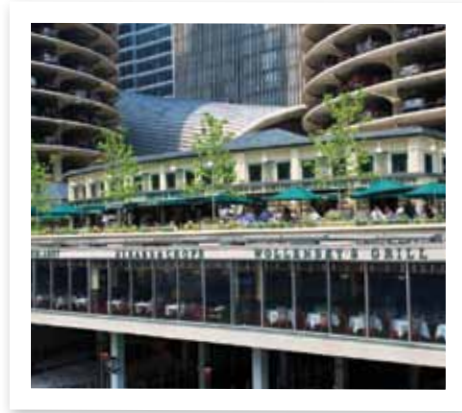


# CHICAGO

## PRIVATE EVENTS



The ultimate steakhouse in the city that knows its steak.

Whether you want to impress your guests with a picturesque view of the Chicago River or envelop them in the warm ambiance of our Wine Cellar, our location at Marina City offers a distinctive setting for any meeting or special occasion. It stands adjacent to the Loop on bustling State Street and offers a clear view of the river from both the Bridgeview Room and the outdoor patio. Well-appointed rooms feature an impressive collection of early American art. Tours of the dry-aging room and on-site butcher shop can be arranged by special request.

Partial and full buyout receptions available for capacity up to 700 guests.

Amenities: AV Capabilities, Valet Parking, Patio, 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.

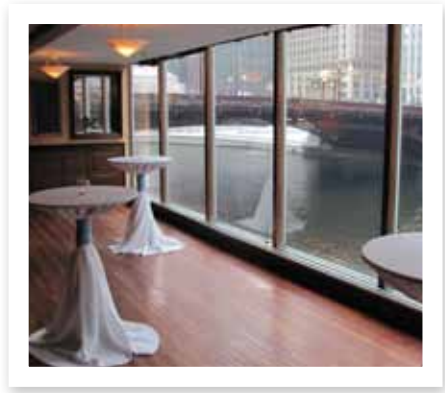


## Wine Cellar

Contains our expansive award-winning wine inventory. Accommodates up to 15 seated guests.

## Venetian Room

An elegant private area located just off our main dining room. Separated by beautiful copper doors, glass windows and blinds. Accommodates up to 45 reception-style guests and 36 seated guests.



## Bridgeview Room

Boasts stunning views of the Chicago River in a distinguished setting. Accommodates up to 80 guests reception-style and 65 seated guests.

## Butcher Room

Features rich wood walls and is located just off the main bar. The perfect private space for an intimate business dinner or lunch. Accommodates up to 7 seated guests.

## Kitchen Table Room

Glass-enclosed in the heart of the kitchen for a truly unique dining experience. Accommodates up to 12 seated guests.

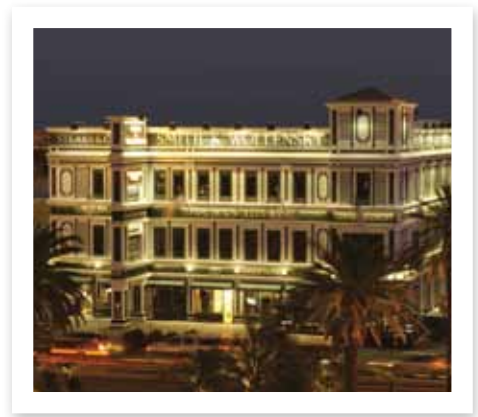
## Flag Room

Features hardwood floors and leather chairs. Boasts a historical collection of American flags and a view of our spectacular wine cellar. Accommodates up to 65 guests reception-style and 50 seated guests.

## Clock Room

Perfect for presentations. Hardwood floors and leather chairs. Named for the two architectural clocks adorning the walls. Accommodates up to 80 guests reception-style and 65 seated guests.

*Flag Room and Clock Room can be combined to accommodate up to 150 guests reception-style and 130 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.



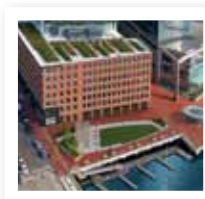
**Houston:** A neighborhood icon in the Highland Village shopping district. Six rooms offer a diversity of event experiences from a light and airy atmosphere to a warm and richly decorated space. Seated dinners

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.



# All Day Conference Package

## Continental Breakfast

Assorted Breakfast Pastries and Bagels  
*with butter, flavored cream cheese and preserves*

Sliced Fresh Fruit

Yogurt & Granola

Assorted Fruit Juices

## AM Break

Whole Fruit

## Lunch Entrées

*Please pre-select three items*

Wollensky's Butcher Burger

Cajun Seasoned Gorgonzola Burger

Tenderloin Steak Sandwich

Grilled Chicken Caesar Salad

Grilled Chicken Sandwich

## Dessert

*Please pre-select two items*

Chocolate Layer Cake

Cheesecake

Coconut Layer Cake

Assortment of Ice Cream

Assortment of Sorbet

## PM Break

Homemade Cookies & Brownies

## Available All Day

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea

\$64 per person.

All pricing is subject to 10.50% state tax, 17% service charge and 4.5% administrative fee

Room rental may apply.





# 3-Course Smith Lunch Menu

Available from 11:30-3pm

## First Course

*Please pre-select two items*

Wollensky Salad

Soup du Jour

Caesar Salad

Chilled Iceberg Wedge with Bleu Cheese Dressing

Wollensky's Split Pea Soup

## Entrées

*Please pre-select three items*

10oz Charbroiled Filet Mignon

Wollensky's Butcher Burger

Roasted Free Range Chicken

Grilled Chicken Caesar Salad

Pan Seared Salmon

Silent Vegetarian Options Always Available For Your Guest

## Family-Style Sides

*Please pre-select two items*

Whipped Potatoes

Hashed Brown Potatoes

Creamed Spinach

Seasonal Vegetable

Pan Roasted Wild Mushrooms

## Dessert

*Please pre-select two items*

Chocolate Layer Cake

Coconut Layer Cake

Cheesecake

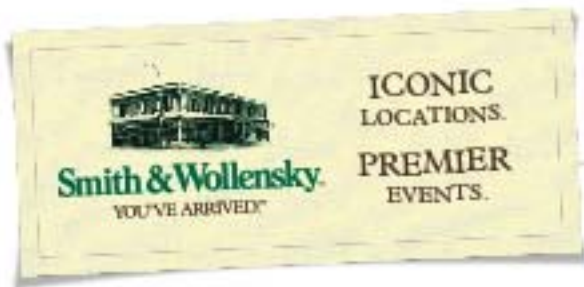
Assortment of Ice Cream

Assortment of Sorbet

*Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas*

**\$39 per person.**

All pricing is subject to 10.50% state tax, 17% service charge and 4.5% administrative fee



# S&W Casual Lunch Menu

Available from 11:30-3pm

## Entrées

*Please pre-select three items*

- \*Wollensky's Butcher Burger
- \*Cajun Seasoned Gorgonzola Burger
- Wollensky Salad
- \*Grilled Chicken Sandwich
- \*Tenderloin Steak Sandwich
- Grilled Chicken Caesar Salad

*Silent Vegetarian Options Always Available For Your Guest*

*\*All Sandwiches come with either Chips or Fries, and Coleslaw*

## Dessert

*Please pre-select two items*

- Cheesecake
- Assortment of Ice Cream
- Assortment of Sorbet
- Chocolate Layer Cake

*Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea*

**\$29 per person.**

All pricing is subject to 10.50% state tax, 17% service charge and 4.5% administrative fee



# 3-Course Smith Dinner Menu

## First Course

*Please pre-select two items*

Mixed Greens

Wollensky Salad

Caesar Salad

Chilled Iceberg Wedge with Bleu Cheese Dressing

Wollensky's Split Pea Soup

Soup du Jour

## Entrées

*Please pre-select three items*

10oz Charbroiled Filet Mignon

Roasted Free Range Chicken

Grilled Ahi Tuna

Pan Seared Salmon

24oz USDA Prime Dry Aged Bone-In Rib Eye\*Additional \$15 per cut

21oz USDA Prime Dry Aged Bone-In Kansas City Cut Sirloin \*Additional \$15 per cut

Silent Vegetarian Options Always Available for Your Guest

## Family-Style Sides

*Please pre-select two items*

Whipped Potatoes

Hashed Brown Potatoes

Creamed Spinach

Seasonal Vegetable

Pan Roasted Wild Mushrooms

## Dessert

*Please pre-select two items*

Chocolate Layer Cake

Coconut Layer Cake

Cheesecake

Assortment of Sorbet

Assortment of Ice Cream

*Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas*

**\$69 per person.**

**All pricing is subject to 10.50% state tax, 17% service charge and 4.5% administrative fee**





# 4-Course S&W Dinner Menu

## Shellfish Bouquet

An Assortment of Chilled Lobster and Lump Crab Meat, Jumbo Shrimp, Iced Oysters and Green Lip Mussels with Classic Cocktail, Ginger and Traditional Mustard Sauce and Sherry Mignonette

## Second Course

*Please pre-select two items*

Wollensky Salad

Caesar Salad

Mixed Green Salad

Chilled Iceberg Wedge with Bleu Cheese Dressing

Soup du Jour

Wollensky's Split Pea Soup

## Entrées

*Please pre-select three items*

10oz Charbroiled Filet Mignon

Roasted Free Range Chicken

Grilled Ahi Tuna

Pan Seared Salmon

24oz USDA Prime Dry Aged Bone-In Rib Eye\* Additional \$15 per cut

21oz USDA Prime Dry Aged Bone-In Kansas City Cut\* Additional \$15 per cut

Silent Vegetarian Options Always Available For Your Guest

## Family-Style Sides

*Please pre-select two items*

Whipped Potatoes

Hashed Brown Potatoes

Creamed Spinach

Seasonal Vegetable

Pan Roasted Wild Mushrooms

## Dessert

*Please pre-select two items*

Chocolate Layer Cake

Coconut Layer Cake

Cheesecake

Assortment of Sorbet

Assortment of Ice Cream

*Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas*

**\$99 per person.**

All pricing is subject to 10.50% state tax, 17% service charge and 4.5% administrative fee



# 4-Course Wollensky Dinner Menu

## First Course

*Pre-set family style platter*

Jumbo Shrimp (one per guest)

FrittoMisto

Flatbread du Jour

## Second Course

*Please pre-select two items*

Wollensky Salad

Caesar Salad

Mixed Green Salad

Chilled Iceberg Wedge with Bleu Cheese Dressing

Soup du Jour

Wollensky's Split Pea Soup

## Entrées

*Please pre-select three items*

10oz Charbroiled Filet Mignon

Roasted Free Range Chicken

Grilled Ahi Tuna

Pan Seared Salmon

24oz USDA Prime Dry Aged Bone-In Rib Eye\*Additional \$15 per cut

21oz USDA Prime Dry Aged Bone-In Kansas City Cut Sirloin\*Additional \$15 per cut

## Family-Style Sides

*Please pre-select two items*

Whipped Potatoes

Hashed Brown Potatoes

Creamed Spinach

Seasonal Vegetable

Pan Roasted Wild Mushrooms

## Dessert

*Please pre-select two items*

Chocolate Layer Cake

Cheesecake

Coconut Layer Cake

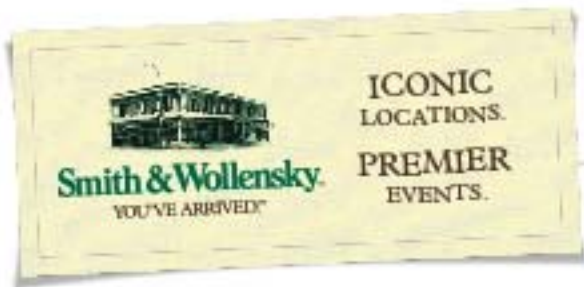
Assortment of Sorbet

Assortment of Ice Cream

*Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas*

**\$85 per person.**

All pricing is subject to 10.50% state tax, 17% service charge and 4.5% administrative fee



# Passed Hors d'oeuvre List

**Cocktail Reception Only**  
**Minimum of two hours**

## Hot Hors d'oeuvres

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

Traditional Beef Wellingtons  
*filet mignon and mushroom duxelle in puff pastry*

Chicken Satay  
*thai peanut sauce*

Signature Crab Cakes  
*Cognac Mustard Sauce*

Crispy Thai Shrimp Spring Rolls  
*Sweet chili sauce*

Lobster Rangoon's  
*ginger dipping sauce*

Melted Brie Crostini  
*onion jam and walnuts*

Flat Bread

Goat Cheese on Crostini  
*with crumbled chorizo and julienned roasted tomato*

Stuffed Mushrooms  
*stuffed with mozzarella and roasted tomato*

Mini Stuffed Baked Potatoes  
*with bacon, cheddar cheese, sour cream and chive*

## Cold Hors d'oeuvres

Spicy Tuna Tartare  
*cilantro and a crispy wonton*

Steak Tartare

Truffled Chicken Salad

Ceviche

Pastrami Salmon on Rye Toast  
*with dill – caper cream cheese*

Tomato-Basil Bruschetta  
*fresh mozzarella*

*40 or more guests choose six varieties*

*25-40 guests choose five varieties*

*25 guests or less choose four varieties*

**\$12 per person per ½ hour, \$19 per person per hour**

**All pricing is subject to 10.50% state tax, 17% service charge and 4.5% Administration Fee**



# Cocktail Reception Stations

## Carving Stations\*

### Wollensky's Whole Roasted Tenderloin

*(serves 20-25 guests)*

sliced beef tenderloin with horseradish cream, whole grain mustard  
assorted breads

**\$250**

### Slow Roasted Steamship Round of Beef

*(serves 100 to 120 guests)*

horseradish cream, dijon mustard  
assorted bread

**\$15 per person**

**75 person minimum**

### Salmon Wellington

*(serves 12-15 guests)*

salmon wrapped in puff pastry and served with shrimp mousse  
lemon beurre blanc sauce

**\$190**

### Roasted Turkey

*(serves 20-25 guests)*

cranberry chutney, honey mustard  
assorted breads

**\$100**

### Carved Tuna Tataki

Sushi rice fritters

miso and lemon teriyaki sauce

**\$15 per person**

## Welcome Platters

### Artisanal Cheeses

paired with crostini & crackers

**\$12 per person**

### Vegetable Crudité

with dipping sauce

**\$8 per person**

### Seasonal Fresh Fruit

**\$9 per person**

### Grilled Vegetables

crumbled goat cheese and balsamic vinaigrette

**\$10 per person**

### Shrimp Display

*jumbo shrimp cocktail, cocktail sauce, fresh lemon*

**Market Price**

### Salad Station

*Please pre-select two items*

caprese, pasta,

caesar and mixed green salad

**\$10 per person**

**\*\$100 carving fee may apply/ two hour service**

All pricing is subject to 10.50% state tax, 17% service charge and 4.5% administrative fee

BOSTON • CHICAGO • COLUMBUS • HOUSTON • LAS VEGAS • MIAMI BEACH • PHILADELPHIA • WASHINGTON, D.C.



# Event Enhancements

To further enhance your dining experience may we suggest:

## **Our Famous Shellfish Bouquet**

*an assortment of chilled lobster and lump crab meat, jumbo shrimp, iced oysters, and green lip mussels with classic cocktail, ginger and traditional mustard sauces, and sherry mignonette*

\$30 per person

## **½ Hour of Passed Hors d'oeuvres**

\$12 per person

## **1 Hour of Passed Hors d'oeuvres**

\$19 per person

## **Welcome Platters**

### **Artisanal Cheeses**

paired with crostini & crackers

\$12 per person

### **Vegetable Crudité**

with dipping sauce

\$8 per person

### **Seasonal Fresh Fruit**

\$9 per person

## **Steak Enhancements:**

*gorgonzola crusted*

\$2 per person

*roasted cipollini onion & garlic*

\$2 per person

*stuffed jumbo shrimp*

\$12 per person

*oscar style with crab, asparagus and béarnaise sauce*

\$10 per person

*coffee & cocoa rub*

\$7 per person

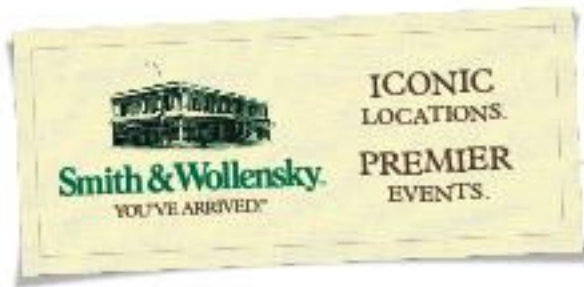
## **Add a Cake to your Special Occasion**

**8 1/2 inch** (serves approximately 4-8 guests) \$55

**10 inch** (serves approximately 9-12 guests) \$75

**14 inch** (serves approximately 20-30 guests) \$135

All pricing is subject to 10.50% state tax, 17% service charge and 4.5% administrative fee



# Bar Service Menu

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## Limited Bar Service:

House Red & White Wine, Domestic & Imported Beer, Soda, Juice & Bottled Water  
**\$13 per person per hour**

## Premium Open Bar Service:

Premium Brand Mixed Cocktails, House Red & White Wine, Domestic & Imported Beer,  
Soda, Juice & Bottled Water  
**\$15 per person per hour**

## Super Premium Open Bar Service:

Specialty Martinis, Super Premium Mixed Cocktails,  
House Red & White Wine, Domestic & Imported Beer, Soda, Juice & Bottled Water  
**\$18 per person per hour**

## Wine Service with Dinner – 1 ½ Hours Maximum:

House Red & White Wine  
**\$17 per person**

**Open bar based on consumption is also available.**

**Cash bars are not available.**

Our Beverage Manager is always available to assist you in selecting your wine prior to the event.

All pricing is subject to 10.50% state tax, 17% service charge and 4.5% administrative fee

**Denise Malloy Private Events Manager**  
**Michele Scheel Private Event Manager**  
318 N. State St. Chicago, IL 60654  
312-670-9587 / [dmalloy@swrg.com](mailto:dmalloy@swrg.com) or [mscheel@swrg.com](mailto:mscheel@swrg.com)