

# An elegant affair in Boston's most historic venue.

Congratulations on your engagement! Smith & Wollensky is thrilled to have you consider the Boston Castle for your celebration. A spectacular event awaits you in our historic venue in Back Bay, with its rich character, ornate furnishings and elegant ambiance. With room options ranging from expansive, luxurious ballrooms to warm and intimate private rooms, the Castle is the perfect venue to host all of your nuptial occasions. The Castle can accommodate up to 150 people for a seated dinner or as many as 250 guests for a cocktail reception.

As your in-house event planners, we'll support and accommodate all of your needs in creating a spectacular celebration for you and your guests. Whether it is florals, music, specialty linen or just a hand to hold, we would be honored to be your partner in planning your wedding. Collectively with 20 years of event and wedding planning experience, we'll guide you through the planning process with the utmost professionalism, courtesy and attention to detail. Our flawless execution, coupled with award-winning food and wine selections and our one-of-a-kind event spaces, will create all the elements for an unforgettable occasion.

We look forward to hosting your wedding at the Castle.

Congratulations,

Lisa Rossetti & Catherine Leiras
Catering/Private Events Managers
lrossetti@swrg.com | cleiras@swrg.com
617.423.1112







Contemporary Wedding

# COCKTAIL RECEPTION

## S&W SIGNATURE MIXOLOGY TABLE

Blueberry Lemonade Pear Ginger Martini South Beach Mojito

#### PASSED HORS D'OEUVRES

Please select four from attached list

# CHARCUTERIE BOARD STATION

Cured Meats, Artisanal Cheeses Paired with Fruit Jams and Crostini

# SEATED DINNER

### FIRST COURSE

Please select one Mixed Greens Caesar Salad

## ENTRÉE

Choice of
Pan Seared Salmon
Roasted Free Range Chicken
Charbroiled Filet Mignon
Dry-Aged Bone-In New York Cut Sirloin
Dry-Aged Bone-In Rib Eye

#### FAMILY STYLE SIDES

Hashed Brown Potatoes Roasted Seasonal Vegetables

#### DESSERT

Wedding Cake

To be provided by client

#### BEVERAGE SERVICE

Five Hour Open Bar House Red & White Wine Dinner Service



Vintage Wedding

# **COCKTAIL RECEPTION**

### S&W SIGNATURE MIXOLOGY TABLE

Blueberry Lemonade Pear Ginger Martini South Beach Mojito

#### PASSED HORS D'OEUVRES

Please select five from attached list

#### **CROSTINI TABLE**

Hummus, Tomato Bruschetta, Eggplant, Roasted Garlic

# **COCKTAIL STATIONS**

Please select one

#### **TARTARE**

USDA Prime Beef Diced Red Onion, Capers, Dijon Mustard House Made Potato Chips

> Ahi Tuna Avocado, Cucumber, Ponzu, Lotus Root Chip

## SOUP SHOTS

Wollensky's Famous Split Pea Soup Spicy Gazpacho with Grilled Shrimp Lobster Bisque



Vintage Wedding

# SEATED DINNER

## FIRST COURSE

Please select one Signature Crab Cake Wollensky Salad Iceberg Wedge Caesar Salad

## ENTRÉE

Please select three
Pan Seared Salmon
Ahi Tuna
Pan Seared Sea Bass
Roasted Free Range Chicken Charbroiled
Filet Mignon
Coffee and Cocoa Rubbed Filet
Dry-Aged Bone-In New York Cut Sirloin
Dry-Aged Bone-In Rib Eye

## FAMILY STYLE SIDES

Please select two
Hashed Brown Potatoes
Whipped Potatoes
Creamed Spinach
Grilled Asparagus
Roasted Seasonal Vegetables
Truffled Macaroni and Cheese

# **DESSERT**

Wedding Cake

To be provided by client

Butler Passed Sweets

#### BEVERAGE SERVICE

Five Hour Open Bar House Red & White Wine Dinner Service Champagne Toast



Classic Wedding

# **COCKTAIL RECEPTION**

## S&W SIGNATURE MIXOLOGY TABLE

Blueberry Lemonade Pear Ginger Martini South Beach Mojito

#### PASSED HORS D'OEUVRES

Please select five from attached list

#### CROSTINI TABLE

Hummus, Tomato Bruschetta, Eggplant, Roasted Garlic

# **COCKTAIL STATIONS**

Please select one

### **TARTARE**

USDA Prime Beef Diced Red Onion, Capers, Dijon Mustard House Made Potato Chips

> Ahi Tuna Avocado, Cucumber, Ponzu Lotus Root Chip

#### HERB CRUSTED PRIME RIB

Au Jus, Horseradish Cream, Parker House Rolls

#### COOKED SEAFOOD

Sautéed Rock Shrimp, Tomatoes and Basil Bay Scallops, Capers, Lemon and Brown Butter Prince Edward Island Mussels and Prosciutto Cream Served with Crusty French Bread

#### **SLIDERS**

Signature Crab Cake Vine-Ripened Tomato and Mozzarella Wollensky's Butcher Burger



Classic Wedding

# SEATED DINNER

### FIRST COURSE

Please select one
Signature Crab Cake
Wollensky Salad
Iceberg Wedge
Caesar Salad

# ENTRÉE

Please select three
Pan Seared Salmon
Ahi Tuna
Pan Seared Sea Bass
Roasted Free Range Chicken
Charbroiled Filet Mignon
Co€e and Cocoa Rubbed Filet
Dry-Aged Bone-In New York Cut Sirloin
Dry-Aged Bone-In Rib Eye

#### FAMILY STYLE SIDES

Please select two
Hashed Brown Potatoes
Whipped Potatoes
Creamed Spinach
Grilled Asparagus
Roasted Seasonal Vegetables
Truffled Macaroni and Cheese

#### DESSERT

Wedding Cake

To be provided by client

Butler Passed Sweets

### BEVERAGE SERVICE

Five Hour Open Bar House Red & White Wine Dinner Service Champagne Toast Cordials offered with Dessert