

HOUSTON

PRIVATE EVENTS



Exclusive dining in Houston's most exclusive village.

Situated in Houston's affluent Highland Village shopping district, this traditional green and white steakhouse is a neighborhood icon and superb choice for private events. Impress your guests while enjoying rooms that each provide a uniquely different visual experience. From light and airy rooms for wedding receptions to richly decorated spaces for formal dinners or business meetings, our private event facilities offer options as individual as your guests.

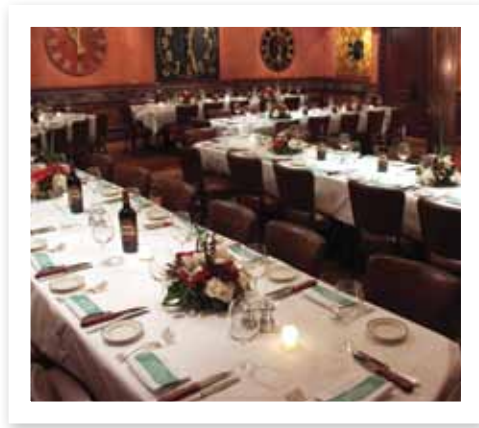
Partial and full buyout receptions available for capacity up to 500 guests.

Amenities: AV Capabilities, Valet Parking, 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.

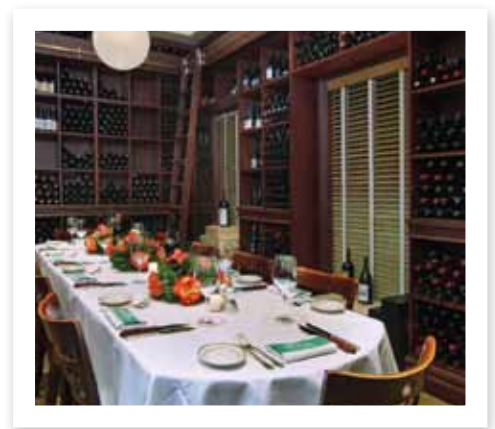


Clock Room

Named for the enormous clocks that adorn its walls. Features a polished wood floor topped with a custom-made Persian rug. Accommodates up to 80 guests reception-style and 72 seated guests.

Wine Gallery

An intimate dining room with floor-to-ceiling wine racks. Accommodates up to 12 seated guests.



Second Floor Private Dining Room

A unique lounge-style room with multiple private booths enclosed by curtains. Ideal for cocktail receptions with its dedicated wood bar. Decorated with rustic memorabilia and antiques. Accommodates up to 300 reception-style guests and 250 seated guests.

Kitchen Table Room

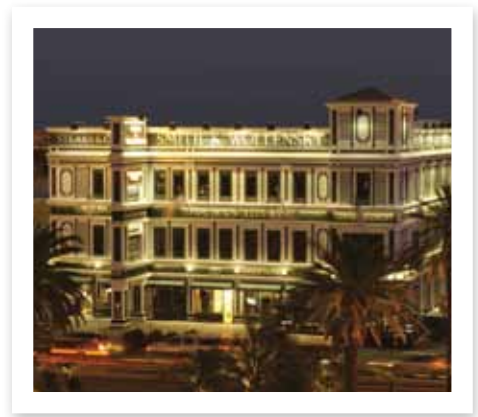
Glass-enclosed room provides an exclusive view of kitchen activities. Accommodates up to 35 guests reception-style and 34 seated guests.

Patio Room

Floor-to-ceiling glass windows that overlook Highland Village. Accommodates up to 160 guests reception-style and 120 seated guests.

Wine Vault Room

Showcases a handsome vaulted brick ceiling and offers an impressive view of the extensive wine inventory. Accommodates up to 25 guests reception-style and 24 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.



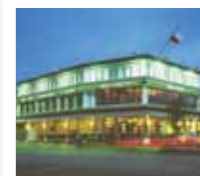
Columbus: The flagship of the Easton Town Center. Features four distinctive rooms ranging from a Chef’s Room with a view of the kitchen to a large brick room with a gas fireplace and view of

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.



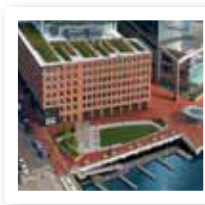
Houston: A neighborhood icon in the Highland Village shopping district. Six rooms offer a diversity of event experiences from a light and airy atmosphere to a warm and richly decorated space. Seated dinners

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 3

Charbroiled Filet Mignon 8 ounce

Pan Seared Salmon

Spicy Ahi Tuna Salad

*mixed greens, fennel, orange, kalamata olives,
capers, onions and citrus vinaigrette*

Chicken Cobb Salad

*avocado, tomato, bacon, egg, green beans, bleu cheese,
kalamata olives and citrus vinaigrette*

Wollensky's Butcher Burger

Dessert

Choose 2

New York Style Cheesecake

Coconut Layer Cake

Chocolate Cake

PM Break

Homemade Cookies

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas



Seated Brunch Menu

Sample

First Course

Assorted Sliced Fresh Fruit

Entrées

Choose 3

Steak and Eggs

*two 4 oz. filet medallions, roasted wild mushrooms,
hashed brown potatoes and two poached eggs*

Cinnamon French Toast

*thick cut Brioche bread, soaked in sweet cinnamon custard,
topped with dark rum flamed bananas and caramel*

Braised Beef Hash & Poached Eggs

with au poivre sauce

Benedict Oscar Style

*poached eggs, sautéed colossal lump crab meat, asparagus
and hollandaise sauce on marble rye toast*

Cajun Seasoned Gorgonzola Burger

with red onion marmalade

Family Style Sides

Thick-Cut Peppered Bacon

Hashed Brown Potatoes

Dessert

Choose 2

New York Style Cheesecake

Chocolate Cake

Coconut Layer Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea



Seated Lunch Menu

Sample

First Course

Choose 2

Wollensky Salad

Caesar Salad

Mixed Greens

Chilled Iceberg Wedge

Wollensky's Famous Split Pea Soup

Entrées

Choose 3

Charbroiled Filet Mignon 8 ounce

Roasted Chicken

Pan Seared Salmon

Family-Style Sides

Choose 2

Creamed Spinach

Whipped Potatoes

Hashed Brown Potatoes

Pan Roasted Wild Mushrooms

Roasted Vegetables

Dessert

Choose 2

New York Style Cheesecake

Chocolate Cake

Coconut Layer Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea



3-Course Seated Dinner Menu

Sample

First Course

Choose 2

Chilled Iceberg Wedge

Wollensky Salad

Caesar Salad

Wollensky's Famous Split Pea Soup

Entrées

Choose 3

Charbroiled Filet Mignon

Roasted Chicken

Pan Seared Salmon

Signature Crab Cake

USDA Prime Dry-Aged Bone-In New York Cut Sirloin* **additional per person**

USDA Prime Dry-Aged Bone-In Rib Eye***additional per person**

Family-Style Sides

Choose 2

Creamed Spinach

Pan Roasted Wild Mushrooms

Hashed Brown Potatoes

Whipped Potatoes

Roasted Vegetables

Dessert

Choose 2

New York Style Cheesecake

Chocolate Cake

Coconut Layer Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea



4-Course Seated Dinner Menu

Sample

Appetizers

Choose 1

Signature Crab Cake
Jumbo Shrimp Cocktail
Wollensky's Famous Split Pea Soup

Salads

Choose 2

Chilled Iceberg Wedge
Wollensky
Caesar
Mixed Greens
Tomato Carpaccio with Burrata

Entrées

Choose 3

Charbroiled Filet Mignon
Roasted Chicken
Pan Seared Salmon
Pink Peppercorn Crusted Tuna
Pan Seared Sea Bass
USDA Prime Dry-Aged Bone-In New York Cut Sirloin***additional per person**
USDA Prime Dry-Aged Bone-In Rib Eye***additional per person**

Family-Style Sides

Choose 2

Creamed Spinach
Pan Roasted Wild Mushrooms
Hashed Brown Potatoes
Whipped Potatoes
Roasted Vegetables

Dessert

Choose 2

New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea



S&W Signature Dinner Menu

Sample

Our Famous Shellfish Bouquet

chilled lobster, lump crab meat, jumbo shrimp,
iced oysters and littleneck clams
classi cocktail, ginger and mustard sauces and sherry mignonette

Salads

Choose 2

Chilled Iceberg Wedge

Wollensky

Caesar

Mixed Greens

Tomato Carpaccio with Burrata*additional \$5 per person

Entrées

Choose 3

Charbroiled Filet Mignon

Roasted Chicken

Pan Seared Salmon

Pink Peppercorn Crusted Tuna

Pan Seared Sea Bass

USDA Prime Dry-Aged Bone-In New York Cut Sirloin*additional per person

USDA Prime Dry-Aged Bone-In Rib Eye*additional per person

Family-Style Sides

Choose 2

Creamed Spinach

Pan Roasted Wild Mushrooms

Whipped Potatoes

Hashed Brown Potatoes

Roasted Vegetables

Dessert

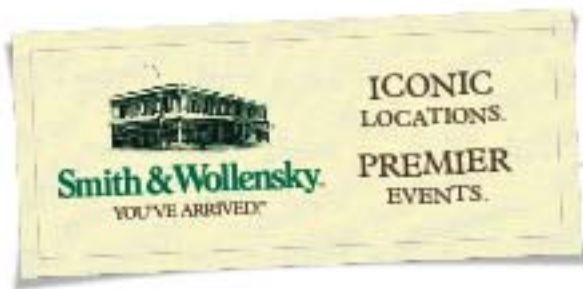
Choose 2

New York Style Cheesecake

Chocolate Cake

Coconut Layer Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea



Butlered Hors D'oeuvre List

Hot Hors D'oeuvres

Choose 3

Filet Tips Au Poivre

Traditional Beef Wellington

filet mignon and mushroom duxelle in puff pastry with truffle aioli

Vegetable Spring Rolls

Crispy Chicken Satay

Thai peanut sauce

Coconut Shrimp

mango chile garlic sauce

Signature Crab Cake

remoulade sauce

Buffalo Chicken Gorgonzola Flatbread

Buffalo Fried Oysters

crumbled bleu cheese

Vine-Ripened Tomato & Mozzarella Flatbread

Cold Hors D'oeuvres

Choose 3

Steak Tartare

Texas Sushi

Spicy Shrimp with Avocado Aioli

Truffled Chicken Salad

Filet Tip Au Poivre on Toast

Melted Brie Crostini

onion jam and walnuts

Tomato Mozzarella Skewers



Cocktail Stations

Charcuterie Board

a selection of cured meat and artisanal cheeses
paired with fruit jams and crostini
40 person minimum is required

Steak Tartare Table

prepared to order
chopped onions, capers, mustard and toasted crostini

Whole Roasted Tenderloin*

horseradish cream, béarnaise sauce, red wine demi-glace
assorted breads
20 person minimum is required

Slow Roasted Steamship Round of Beef*

horseradish cream, dijon mustard, house baked bread
100 person minimum is required

Slider Bar

Classic Butcher Burger
Signature Crab Cake
Buffalo Chicken

Truffled Macaroni & Cheese

Flatbread Bar

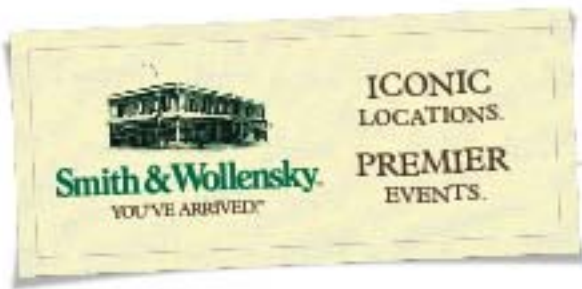
Choose 2

Vine-Ripened Tomato & Mozzarella
basil oil

Buffalo Chicken & Gorgonzola
bleu cheese dressing, carrots, celery and parsley

Spicy Beef, Pepper & Onion
feta cheese

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 lump crab meat,
jumbo shrimp, iced oysters and littleneck clams
classic cocktail, ginger and mustard sauces
sherry mignonette*

½ Hour of Butlered Hors D'oeuvres

Select 3 items from the Hors D'oeuvres List

Steak Enhancements

Au Poivre

Cajun Seasoned

Gorgonzola Crusted

Lobster Tail

Oscar Style

lump crab meat, asparagus, and hollandaise sauce

Butlered Sweets

Petite Chocolate Cakes

Bite-size Cheesecakes

Homemade Cookies



Bar Service Menu

Wine and Beer Service

House Red & White Wine, Domestic, Craft & Imported Beer,
Soda and Juice

Well Open Bar Service

Well liquor, House Red & White Wine, Domestic, Craft & Imported Beer
Soda and Juice

Premium Open Bar Service

Premium Brand Liquor, House Red & White Wine,
Domestic, Craft & Imported Beer, Soda, and Juice

Super Premium Open Bar Service

Super Premium Brand Liquor, House Red & White Wine,
Domestic, Craft & Imported Beer, Soda, and Juice