

HELLO, BOSTON!

Join us on the historic Boston Harbor for a classic steakhouse experience with modern flair and waterfront views – perfect for business or personal occasions alike. Five newly – renovated private dining rooms, outdoor patio and bar area – all in a centrally in Boston's Seaport, convenient to the Financial District, historic landmarks, convention center and airport.

PRIVATE EVENTS AT S&W

Situated between Boston's Financial and Seaport Districts. Steps from the Convention Center and convenient to the airport

- ♦ Five dedicated private event rooms include spaces with patio access and direct waterfront views. Recently renovated and doubled in size, our largest room offers three flexible spaces – either separate or combined – for various event scenarios
- ♦ Classic steakhouse design with a modern approach, featuring subtle elements from the building's industrial warehouse origin. Includes exposition kitchen, full bar, outdoor patio and lounge
- ♦ Flat-Screens, A/V Capabilities, Secure Wi-Fi

OUR LOCATION

- ♦ Impressive Waterfront views
- ♦ Located on the historic Boston Harbor
- ♦ 5 Private Dining Rooms, Newly Renovated
- ♦ Full and partial venue buyouts 400+
- ♦ Convenient access to parking and transportation, Convention Center and Logan International Airport
- ♦ Complimentary Private, Secured Wifi

OUR SPACES

WINE ROOM

SEATING
70 GUESTS

RECEPTION
100 GUESTS

PATRIOT'S CORNER

SEATING
18 GUESTS

RECEPTION
25 GUESTS

LIBERTY ROOM

SEATING
16 GUESTS

RECEPTION
20 GUESTS

WATERFRONT PATIO

SEATING
100 GUESTS

RECEPTION
200 GUESTS

BOSTON - THE ATLANTIC WHARF



SMITHANDWOLLENSKY.COM



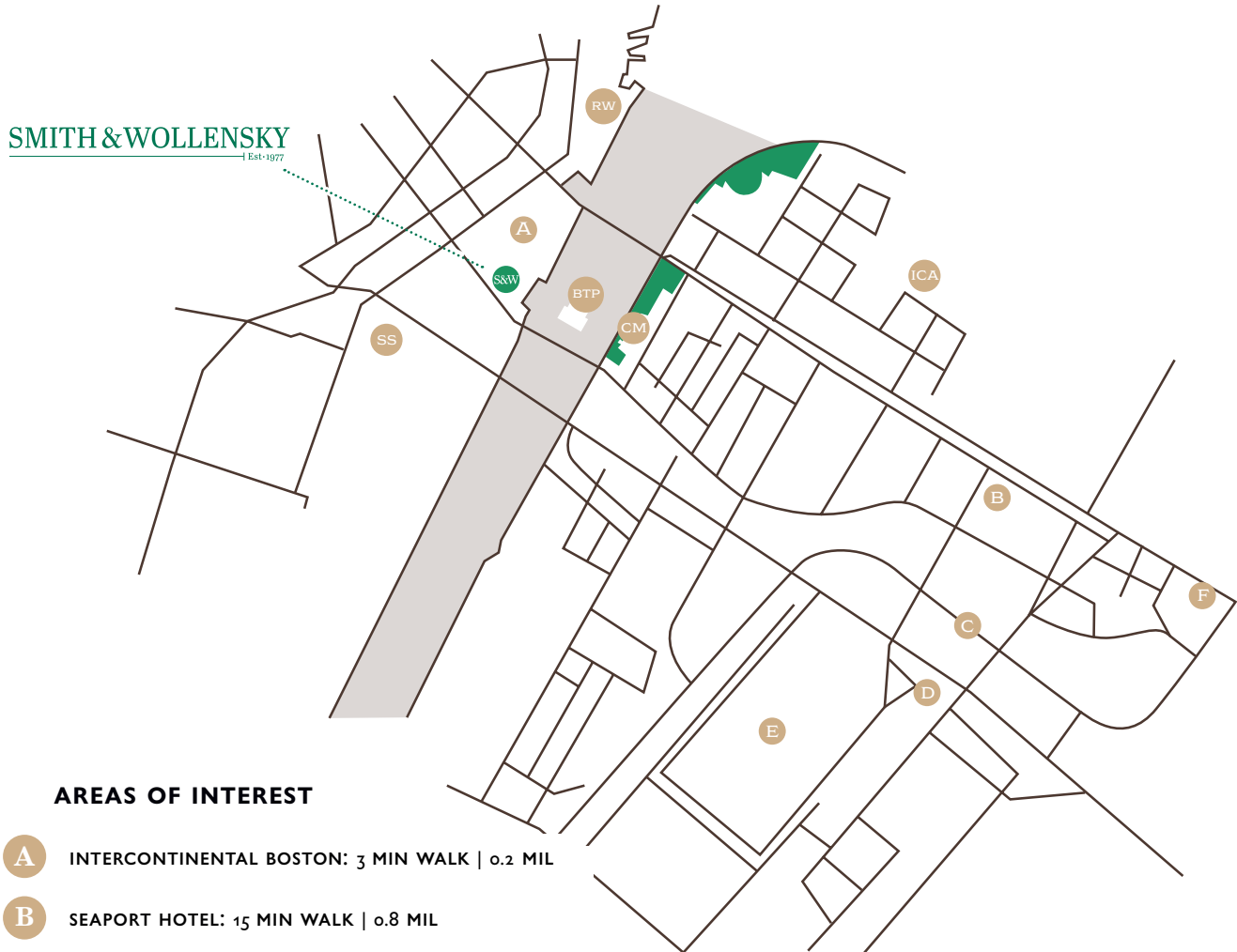
617.778.2200



SWAW@SWRG.COM

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OUR LOCATION



AREAS OF INTEREST

- | | |
|---|---|
| A INTERCONTINENTAL BOSTON: 3 MIN WALK 0.2 MIL | CM CHILDRENS MUSEUM: 7 MIN WALK 0.2 MIL |
| B SEAPORT HOTEL: 15 MIN WALK 0.8 MIL | BTP BOSTON TEA PARTY MUSEUM: 2 MIN WALK 450 FT |
| C OMNI BOSTON: 14 MIN WALK 0.7 MIL | SS SOUTH STATION: 5 MIN WALK 0.2 MIL |
| D THE WESTIN: 14 MIN WALK 0.7 MIL | RW ROWES WHARF: 7 MIN WALK 0.4 MIL |
| E BOSTON EXHIBITION CENTER: 13 MIN WALK 0.6 MIL | |
| F HYATT PLACE: 20 MIN WALK 0.7 MIL | |
| ICA INSTITUTE OF CONTEMPORARY ART: 13 MIN WALK 0.7 MIL | |

SMITH & WOLLENSKY®

— Est. 1977

AMERICA'S STEAKHOUSE

WINE ROOM

SEATING

70 GUESTS

RECEPTION

100 GUESTS

- ◆ Newly Renovated and Expanded
- ◆ 3 Flexible Spaces Combined Or Separated for Both Small and Large Events and Meetings
- ◆ Fully Enclosed with Glass, Views to Boston Harbor



BOSTON - THE ATLANTIC WHARF



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SWAW@SWRG.COM

PATRIOT'S CORNER

SEATING

18 GUESTS

RECEPTION

25 GUESTS

- ◆ Fully Enclosed With Glass, your privacy is assured
- ◆ Views to Boston Harbor
- ◆ Private and Ideal for Meetings



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SMITH & WOLLENSKY®

— Est. 1977

AMERICA'S STEAKHOUSE

LIBERTY ROOM

SEATING

16 GUESTS

RECEPTION

20 GUESTS

- ◆ Private And Ideal For Meetings
- ◆ Views of Boston Harbor
- ◆ Direct Access to Waterfront Patio With Bar
- ◆ Wall-Mounted Flat Screen



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— | Est. 1977

AMERICA'S STEAKHOUSE

WATERFRONT PATIO

SEATING
100 GUESTS


RECEPTION
200 GUESTS

- ♦ Views of Boston Harbor
- ♦ Full Bar
- ♦ Flexible And Available For Various Sized Seated Dinner And Receptions
- ♦ Combine With Indoor Space for Receptions Prior To Dinner



BOSTON - THE ATLANTIC WHARF

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THREE COURSE DINNER MENU

FIRST COURSE

Choose Two Options

Wollensky's Famous Split Pea Soup ♦ Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad
Signature Crab Cake *Additional \$10 per order ♦ Shrimp Cocktail *Additional \$5 per order

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Half Chicken

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

USDA Prime New York Strip 16 oz. *Additional \$30 per order

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

coconut carrot puree, wild rice, vegetable medley, tamarind sauce

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach ♦ Sautéed Asparagus ♦ Sautéed Mushrooms ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$99 PER PERSON

Pricing is subject to 7% state tax, 18% service charge and 5% administrative fee.
Menu subject to change.

BOSTON - THE ATLANTIC WHARF

FOUR COURSE DINNER MENU

FIRST COURSE

Choose One Option

Shrimp Cocktail ♦ Steak Tartare ♦ Wollensky's Famous Split Pea Soup
One Half Hour of Chef's Choice Passed Hors d'Oeuvres

SALADS

Choose Two Options

Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad ♦ Burrata (Seasonal Presentation)

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Half Chicken

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

USDA Prime New York Strip 16 oz. *Additional \$30 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. *Additional \$40 per order

*In order to ensure proper aging and flavor,
Dry-Aged cuts must be ordered 30 days in advance*

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

coconut carrot puree, wild rice, vegetable medley, tamarind sauce

FAMILY STYLE SIDES

Choose Two Options

Truffled Macaroni & Cheese ♦ Sautéed Asparagus ♦ Sautéed Mushrooms

Creamy Corn Manchego ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$119 PER PERSON

Pricing is subject to 7% state tax, 18% service charge and 5% administrative fee.
Menu subject to change.

S&W SIGNATURE DINNER MENU

SHELLFISH TOWER

Chilled Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters

with classic horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette

SALADS

Choose Two Options

Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad ♦ Burrata (Seasonal Presentation)

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Half Chicken

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

USDA Prime New York Strip 16 oz. *Additional \$30 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. *Additional \$40 per order

*In order to ensure proper aging and flavor,
Dry-Aged cuts must be ordered 30 days in advance*

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

coconut carrot puree, wild rice, vegetable medley, tamarind sauce

FAMILY STYLE SIDES

Choose Two Options

Truffled Macaroni & Cheese ♦ Sautéed Asparagus ♦ Sautéed Mushrooms

Creamy Corn Manchego ♦ Whipped Potatoes ♦ Creamed Spinach

DESSERT

Choose Two Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$159 PER PERSON

Pricing is subject to 7% state tax, 18% service charge and 5% administrative fee.

Menu subject to change.

BOSTON - THE ATLANTIC WHARF

THREE COURSE LUNCH MENU

FIRST COURSE

Choose Two Options

Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad ♦ Wollensky's Split Pea Soup

ENTREES

Charbroiled Filet Mignon 8 oz.

Pan-Seared Salmon

Half Chicken

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

coconut carrot puree, wild rice, vegetable medley, tamarind sauce

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach ♦ Sautéed Asparagus ♦ Sautéed Mushrooms

Creamy Corn Manchego ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$69 PER PERSON

Pricing is subject to 7% state tax, 18% service charge and 5% administrative fee.

Menu subject to change.

BOSTON - THE ATLANTIC WHARF

CONFERENCE MENU

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries
Butter, Cream Cheese, Preserves

Sliced Fresh Fruit

Yogurt & Granola

Assorted Fruit Juices

AM BREAK

Freshly Brewed Coffee ♦ Decaffeinated Coffee ♦ Herbal Teas

LUNCH ENTREES

Choose Two Options

Charbroiled Filet Mignon 8 oz. *Additional \$20 per order

Pan-Seared Salmon

Wollensky Salad

with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips

Caesar Salad

with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips

Wollensky's Butcher Burger

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach ♦ Sautéed Asparagus ♦ Brussels Sprouts with Bacon ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

PM BREAK

Homemade Cookies & Brownies

Freshly Brewed Coffee ♦ Decaffeinated Coffee ♦ Herbal Teas

\$95 PER PERSON

Pricing is subject to 7% state tax, 18% service charge and 5% administrative fee.
Menu subject to change.

BOSTON - THE ATLANTIC WHARF

PASSED HORS D'OEUVRES

2 dozen minimum of each selection

- Tomato Basil Bruschetta / 36
- Prosciutto Wrapped Asparagus / 38
- Tomato & Mozzarella Flatbread / 36
- Truffled Macaroni & Cheese Bites / 38
- Stuffed Mushrooms / 38
- Melted Brie Crostini / 36
- Tomato Mozzarella Skewers / 36
- Beef Wellington / 55
- Wollensky's Beef Sliders / 42
- Sliced Filet Mignon Crostini / 48
- Steak Tartare / 44
- Buffalo Chicken Sliders / 40
- Truffled Chicken Salad / 38
- Tuna Tartare / 48
- Coconut Shrimp / 48
- Lobster Rangoon / 55
- Signature Crab Cakes / 55
- Buffalo Fried Oysters / 50
- Paramount Hackleback Caviar / 110

WELCOME CAVIAR & BUBBLES

Invite your guest to celebrate!

Ask about starting your event with our exclusive Paramount Caviar, traditionally served on blini with creme fraiche, and paired with one of our select range of bubbles - the perfect complement to the luxurious taste of caviar.

Pricing is per person, unless noted otherwise.
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BOSTON - THE ATLANTIC WHARF

COLD COCKTAIL STATIONS

available for events of 25 or more guests

CHARCUTERIE BOARD

Prosciutto, Fennel Salami, Nduja Spread, Spicy Salami Bleu Cheese, Goat Cheese, Cave Aged Cheddar Cheese, Triple Creme Brie, with Marcona Almonds, Fruit Jams, Crostini / 24

CHILLED SEAFOOD

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters / 45
with classic horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette

STEAK TARTARE TABLE

Diced Tenderloin, Chopped Red Onion, Capers, Mustard, Toasted Crostini / 14

TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons / 18

HOT COCKTAIL STATIONS

available for events of 25 or more guests

ANGRY SHRIMP

Whipped Potato, Spicy Lobster Butter Sauce / 22

SLIDER BAR

Classic Butcher Burger ♦ Signature Crab Cake ♦ Vine Ripened Tomato & Mozzarella / 14

SLOW ROASTED STEAMSHIP ROUND OF BEEF

Horseradish Cream, Dijon Mustard, Assorted breads / 900 per roast
serves 100 guests

WHOLE ROASTED TENDERLOIN

Horseradish Cream, Bearnaise Sauce, Red Wine Demi-Glace, Assorted Breads / 315 per roast
serves 20 guests

TRUFFLED MACARONI & CHEESE

Pan Roasted Mushrooms, Roasted Asparagus, Bacon Lardons, Roasted Shallots / 12

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Menu subject to change.

ENHANCEMENTS

to complement your dining experience, may we suggest:

SHELLFISH TOWERS

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters / 45
with classic horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette

PASSED HORS D'OEUVRES

A Variety of S&W classics before dinner Chef's Choice of 4 Selections

One Half Hour / 16

One Hour / 25

STEAK ENHANCEMENTS

Oscar Style / 23

Angry Shrimp / 16

Maine Lobster Tails / MKT

BUTLERED SWEETS

Brownies

Mini Creme Brulee

Petite Chocolate Cakes

Petite Cheesecakes

Homemade Cookies

8

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Menu subject to change.

BOSTON - THE ATLANTIC WHARF

BAR SERVICE

CELLAR STEALS

Premium wines from our Library, selected and specially priced.
Ask our Beverage Specialist for wine selection assistance for your event.

PREMIUM WINES BY THE GLASS

Taste the finest wines we have to offer, without pulling the cork.
Ask about our premium wine selections available with Coravin™

WINE SERVICE WITH DINNER

Based On Consumption

HOSTED BAR

Based On Consumption



Pricing is subject to 7% state tax, 18% service charge and 5% administrative fee.
Menu subject to change.