

## HELLO, CHICAGO!

Riverfront dining in the heart of the Windy City. Join us for a magnificent meal on the water and let the good times flow. Ideal for gatherings of all sizes with access to parking, major hotels, convention centers, and the Magnificent Mile. Located on the Chicago River at Marina City.

### OUR LOCATION

- ♦ Stunning views of the Chicago River & city skyline
- ♦ Centrally located in the heart of Chicago,
- ♦ Private spaces for both large & small groups
- ♦ Easy access to parking & transportation
- ♦ Full & partial venue buyouts up to 400+ guests
- ♦ Complimentary secure Wi-Fi

### OUR SPACES

#### RIVER NORTH ROOM

<b>SEATING</b>	<b>RECEPTION</b>
<b>25</b> GUESTS	<b>30</b> GUESTS

#### VENETIAN ROOM

<b>SEATING</b>	<b>RECEPTION</b>
<b>30</b> GUESTS	<b>35</b> GUESTS

#### WINE CELLAR ROOM

<b>SEATING</b>	<b>RECEPTION</b>
<b>50</b> GUESTS	<b>60</b> GUESTS

#### LOWER-LEVEL

<b>SEATING</b>	<b>RECEPTION</b>
<b>60</b> GUESTS	<b>80</b> GUESTS

#### BRIDGEVIEW ROOM

<b>SEATING</b>	<b>RECEPTION</b>
<b>150</b> GUESTS	<b>200</b> GUESTS

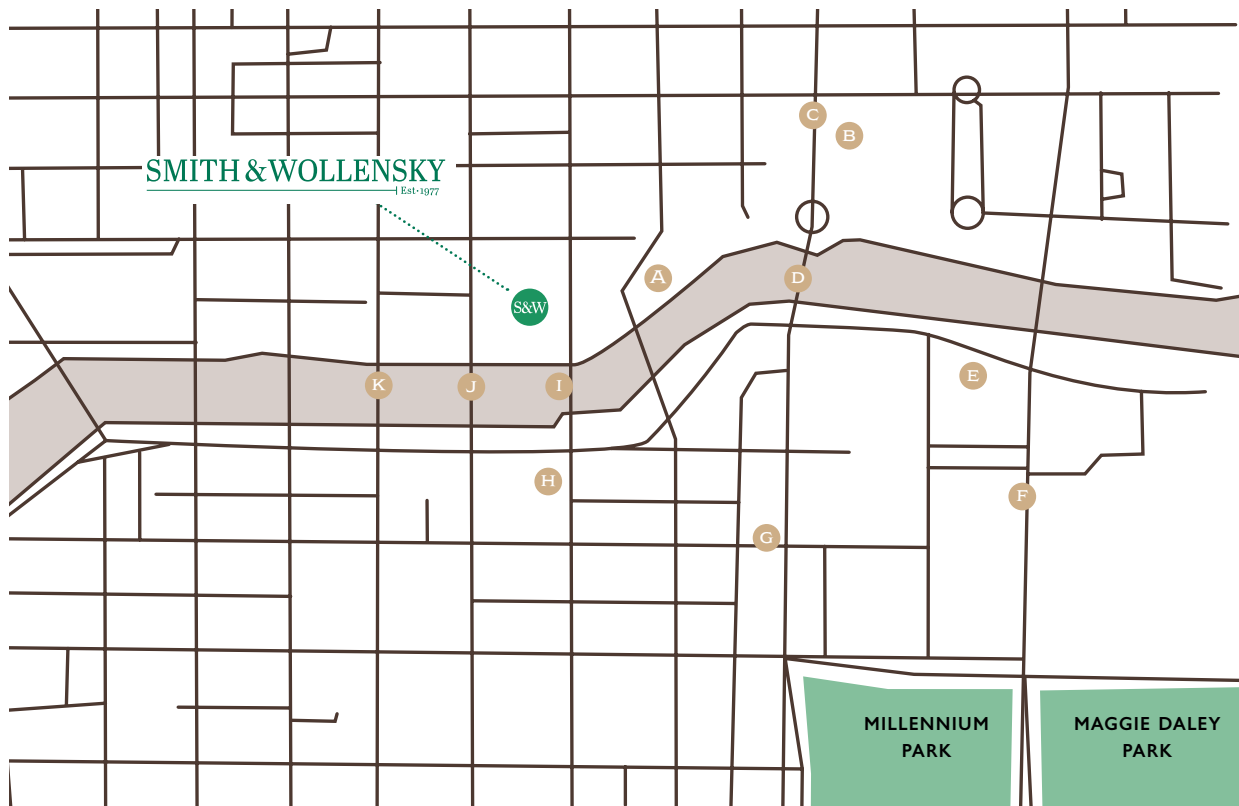
#### BUTCHER SHOP ROOM

<b>SEATING</b>
<b>6</b> GUESTS

### CHICAGO

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## OUR LOCATION



## AREAS OF INTEREST

- |                                                          |                                                        |
|----------------------------------------------------------|--------------------------------------------------------|
| <b>A</b> TRUMP INTERNATIONAL HOTEL: 4 MIN WALK   0.2 MIL | <b>G</b> AMERICAN WRITERS MUSEUM: 7 MIN WALK   0.3 MIL |
| <b>B</b> TRIBUNE TOWER: 8 MIN WALK   0.4 MIL             | <b>H</b> RENAISSANCE CHICAGO: 3 MIN WALK   0.1 MIL     |
| <b>C</b> MAGNIFICENT MILE: 14 MIN WALK   0.7 MIL         | <b>I</b> DEARBORN STREET BRIDGE: 3 MIN WALK   0.1 MIL  |
| <b>D</b> DUSABLE BRIDGE: 8 MIN WALK   0.3 MIL            | <b>J</b> CLARK STREET BRIDGE: 6 MIN WALK   0.3 MIL     |
| <b>E</b> HYATT REGENCY: 10 MIN WALK   0.5 MIL            | <b>K</b> MARSHALL SULOWAY BRIDGE: 7 MIN WALK   0.3 MIL |
| <b>F</b> FAIRMONT CHICAGO: 13 MIN WALK   0.6 MIL         |                                                        |

## RIVER NORTH ROOM

### SEATING

25 GUESTS

### RECEPTION

30 GUESTS

- ♦ Views of the city skyline, Chicago River Walk & Chicago Theater
- ♦ Intimate space with floor-to-ceiling windows, your privacy assured
- ♦ Combinable lower-level riverfront spaces for large events of 240 seated or 400+ reception



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**VENETIAN ROOM**

**SEATING**  
**30 GUESTS**

**RECEPTION**  
**35 GUESTS**

- ♦ Lower-level location ideal for meetings, your privacy is assured
- ♦ Wall-mounted flat screen



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## WINE CELLAR ROOM

**SEATING**  
**50 GUESTS**

**RECEPTION**  
**60 GUESTS**

- ◆ Space can be divided into East & West Rooms with an air wall
- ◆ East Side can accommodate up to 20 guests for a seated dinner
- ◆ West Side can accommodate up to 30 guests for a seated dinner
- ◆ View of our brand-new wine cellar
- ◆ Fully private lower-level space, your privacy is assured
- ◆ Wall-mounted flat screen





## LOWER-LEVEL DINING AREA

**SEATING**  
**60** GUESTS

**RECEPTION**  
**80** GUESTS

- ◆ Separate entrance
- ◆ Fully private lower-level space, your privacy is assured



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## BRIDGEVIEW ROOM

**SEATING**  
**150 GUESTS**

**RECEPTION**  
**200 GUESTS**

- ♦ Magnificent views of the city skyline & Chicago River Walk
- ♦ Generous space with floor-to-ceiling windows
- ♦ Space can be divided into East & West Rooms with an air wall
  - ♦ East Side can accommodate up to 70 guests for a seated dinner
  - ♦ West Side can accommodate up to 80 guests for a seated dinner
- ♦ Working fireplace & wall-mounted flat screen



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**BUTCHER SHOP TABLE**

**SEATING**

**6 GUESTS**

- ♦ Intimate private meeting or tasting room on the lower level; your privacy assured



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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 11.75% state tax, 18% service charge and 5% administrative fee.  
Menu subject to change.

CHICAGO

## 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 11.75% state tax, 18% service charge and 5% administrative fee.  
Menu subject to change.

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## 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 11.75% state tax, 18% service charge and 5% administrative fee.  
Menu subject to change.

**CHICAGO**

## 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 11.75% state tax, 18% service charge and 5% administrative fee.  
Menu subject to change.

CHICAGO



## 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 ♦ Creamy Corn Manchego ♦ 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 11.75% state tax, 18% service charge and 5% administrative fee.  
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CHICAGO

## **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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**CHICAGO**

## 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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## 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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## BAR SERVICE

### BEVERAGE SERVICES UPON CONSUMPTION

All beverage service is available for charge upon consumption.

### 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™

### BEER & WINE SERVICE

Select Red & White Wine ♦ Domestic & Imported Beer ♦ Soda ♦ Juice ♦ Bottled Water

*35 Per Person / First Hour*

*15 Per Person / Every Additional Hour*

### FULL OPEN BAR SERVICE

Select Mixed Cocktails & Spirits ♦ Select Red & White Wine ♦ Domestic & Imported Beer  
Soda ♦ Juice ♦ Bottled Water

Absolut Vodka ♦ Sobieski Vodka ♦ Tito's Vodka ♦ Tanqueray Gin ♦ Gunpowder Gin ♦ Bacardi Rum  
Captain Morgan Spiced Rum ♦ Tequila Bribon ♦ Jack Daniel's Whiskey ♦ Redemption Rye & Bourbon

*40 Per Person / First Hour*

*20 Per Person / Every Additional Hour*

### PREMIUM OPEN BAR SERVICE

Premium Mixed Cocktails & Spirits ♦ Select Red & White Wine ♦ Domestic & Imported Beer  
Soda ♦ Juice ♦ Bottled Water

Belvedere Vodka ♦ Grey Goose Vodka ♦ Hendrick's Gin ♦ Suntory Roku Gin ♦ Ron Zacapa Rum  
Patron Blanco Tequila ♦ Casamigos Blanco Tequila ♦ Michter's Rye & Bourbon ♦ Maker's Mark Whiskey

*50 Per Person / First Hour*

*25 Per Person / Every Additional Hour*

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CHICAGO