

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

SEATING	RECEPTION
25 GUESTS	30 GUESTS

VENETIAN ROOM

SEATING	RECEPTION
30 GUESTS	35 GUESTS

WINE CELLAR ROOM

SEATING	RECEPTION
50 GUESTS	60 GUESTS

LOWER-LEVEL

SEATING	RECEPTION
60 GUESTS	80 GUESTS

BRIDGEVIEW ROOM

SEATING	RECEPTION
150 GUESTS	200 GUESTS

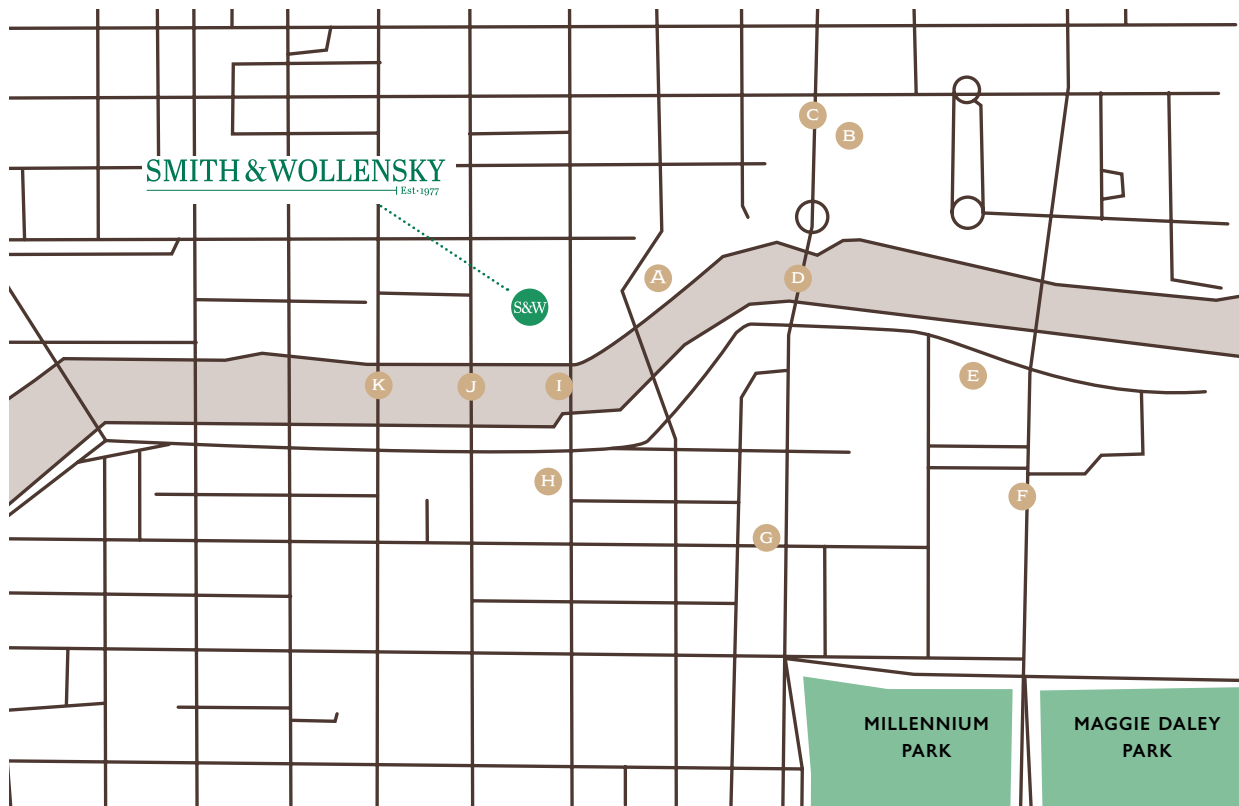
BUTCHER SHOP ROOM

SEATING
6 GUESTS

CHICAGO

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OUR LOCATION



AREAS OF INTEREST

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



CHICAGO

VENETIAN ROOM

SEATING
30 GUESTS

RECEPTION
35 GUESTS

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



CHICAGO

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



CHICAGO

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



CHICAGO

BUTCHER SHOP TABLE

SEATING

6 GUESTS

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



CHICAGO

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

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

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

CHICAGO

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

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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

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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

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CHICAGO

PASSED HORS D'OEUVRES

2 dozen minimum of each selection

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

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

CHILLED SEAFOOD

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters
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

TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons

HOT COCKTAIL STATIONS

available for events of 25 or more guests

ANGRY SHRIMP

Whipped Potato, Spicy Lobster Butter Sauce

SLIDER BAR

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

SLOW ROASTED STEAMSHIP ROUND OF BEEF

Horseradish Cream, Dijon Mustard, Assorted breads
serves 100 guests

WHOLE ROASTED TENDERLOIN

Horseradish Cream, Bearnaise Sauce, Red Wine Demi-Glace, Assorted Breads
serves 20 guests

TRUFFLED MACARONI & CHEESE

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

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CHICAGO

ENHANCEMENTS

to complement your dining experience, may we suggest:

SHELLFISH TOWERS

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters
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

One Hour

STEAK ENHANCEMENTS

Oscar Style

Angry Shrimp

Maine Lobster Tails

BUTLERED SWEETS

Brownies

Mini Creme Brulee

Petite Chocolate Cakes

Petite Cheesecakes

Homemade Cookies

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CHICAGO

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

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

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

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