

## HELLO, LAS VEGAS!

Classic dining for the ultimate Las Vegas experience. For business, pleasure, or a little bit of both, our location in the Grand Canal Shoppes at the Venetian Resort is a sure bet. From conferences, to post-convention receptions, smaller meetings, dinners or events for 500+ guests, our brand new accommodations and top-notch service is befitting of the ultimate Las Vegas experience. Let our onsite Event Professionals will take care of it all.

### OUR LOCATION

- ♦ Four flexible private dining rooms & several semi-private event areas
- ♦ Available for breakfast meetings, luncheon presentations, and all-day meetings
- ♦ Onsite Event Professional
- ♦ Combinable event spaces for partial & full partial venue buyouts from 18 to 500+ guests
- ♦ State-of-the-art A/V system & secure Wi-Fi

### OUR SPACES

#### UPTOWN ROOM

**SEATING**  
**30-42** GUESTS

#### 49TH STREET

<b>SEATING</b>	<b>RECEPTION</b>
<b>65</b> GUESTS	<b>70</b> GUESTS

#### CANAL ROOM

**SEATING**  
**20-24** GUESTS

#### 3RD AVENUE

<b>SEATING</b>	<b>RECEPTION</b>
<b>50</b> GUESTS	<b>55</b> GUESTS

#### GRAMERCY BAR

**RECEPTION**  
**70+** GUESTS

#### 49TH & 3RD

<b>SEATING</b>	<b>RECEPTION</b>
<b>115</b> GUESTS	<b>150</b> GUESTS

#### EMPIRE BAR

**RECEPTION**  
**80+** GUESTS

**LAS VEGAS**

## UPTOWN ROOM

### SEATING

**30-42** GUESTS

- ♦ Dramatically overlooking the lower level
- ♦ Glass enclosure room, your privacy is assured
- ♦ Wall-mounted flat screen & state-of-the-art A/V system



**LAS VEGAS**

## CANAL ROOM

### SEATING

20-24 GUESTS

- ♦ Upper level overlooking gondolas on The Grand Canal
- ♦ Glass-enclosed room, your privacy is assured
- ♦ Wall-mounted flat screen & state-of-the-art A/V system



LAS VEGAS

## 49TH STREET

### SEATING

65 GUESTS

### RECEPTION

70 GUESTS

- ◆ Private room ideal for meetings; your privacy is assured
- ◆ Combine with other upper-level spaces for larger events
- ◆ Fully integrated projector & screen, wall-mounted flat screen, & state-of-the-art A/V system



LAS VEGAS

## 3RD AVENUE

### SEATING

50 GUESTS

### RECEPTION

55 GUESTS

- ◆ Upper level overlooking gondolas on the Grand Canal, your privacy is assured
- ◆ Combine with other upper-level spaces for larger events
- ◆ Wall-mounted flat screen & state-of-the-art A/V system



**LAS VEGAS**

# SMITH & WOLLENSKY®

— Est. 1977 —  
AMERICA'S STEAKHOUSE

## 49TH & 3RD

<b>SEATING</b>	<b>RECEPTION</b>
<b>115 GUESTS</b>	<b>150 GUESTS</b>

- ♦ Combine 49th Street & 3rd Avenue for larger meetings & events
- ♦ Upper level overlooking gondolas on the Grand Canal, your privacy is assured
- ♦ Fully integrated projector & screen, wall-mounted flat screen, & state-of-the-art A/V system



**LAS VEGAS**

## GRAMERCY BAR

### RECEPTION

70+ GUESTS

- ♦ Intimate 2nd floor bar & lounge, your privacy is assured
- ♦ Two wall-mounted flat screens



LAS VEGAS

## EMPIRE BAR

### RECEPTION

80+ GUESTS

- ♦ Intimate 1st floor bar & lounge, your privacy is assured
- ♦ Two wall-mounted flat screens



LAS VEGAS

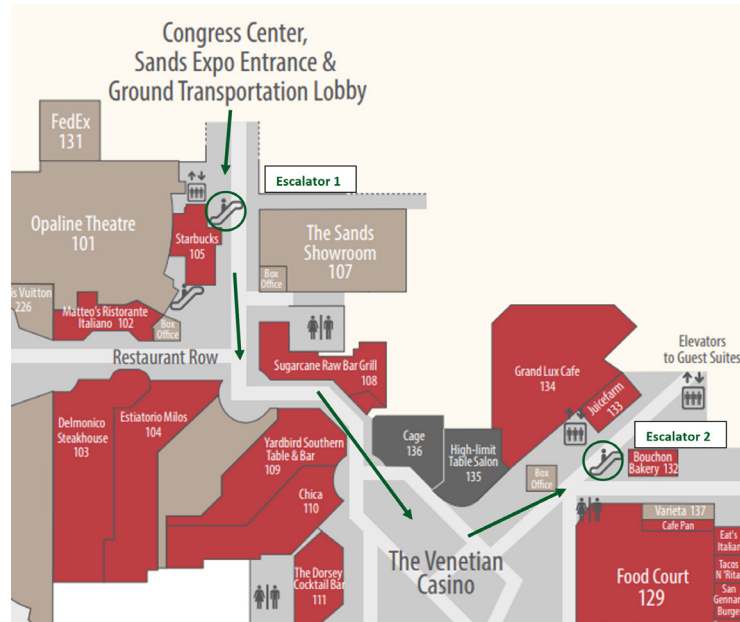
## SECOND FLOOR

Our second floor offers a classic, versatile space perfect for groups looking for a partial or exclusive buy outs. We offer breakfast, luncheons and/or all-day meeting spaces, cocktail receptions, and dinners. With its sophisticated design, spacious layout, and modern amenities, it's the ideal setting for any event.



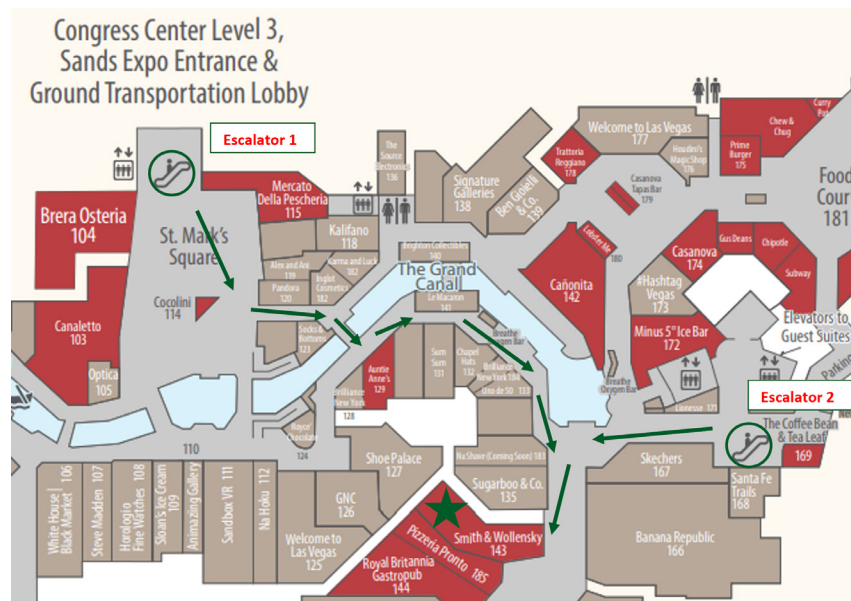
## FIND US IN THE VENETIAN

## CASINO LEVEL



On the casino level, find the escalator near Starbucks (*escalator 1*) or escalator near Grand Lux (*escalator 2*) to head up to the Grand Canal Shoppes.

## GRAND CANAL SHOPPES LEVEL



**From escalator 1**, you will look for a tunnel next to Pandora to continue. If you choose escalator 1, you will have to use a bridge to cross over the gondola river to the other side. **From escalator 2**, coming up to the mall level you will be facing Coffee Bean.

You will have to make a U-turn facing back the other way to enter the mall.

## 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 8.375% state tax, 18% service charge and 5% administrative fee.  
Menu subject to change.

**LAS VEGAS**

## FOUR COURSE DINNER MENU

### FIRST COURSE

Choose One Option

Shrimp Cocktail ♦ Wollensky's Famous Split Pea Soup

### 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 ♦ Sauteed Asparagus ♦ Sauteed Mushrooms  
Whipped Potatoes ♦ Seasonal Vegetable

### 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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**LAS VEGAS**

## S&W SIGNATURE DINNER MENU

### SHELLFISH TOWER

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

Chilled Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters

### 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

Seasonal Vegetable ♦ 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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Menu subject to change.

LAS VEGAS

## THREE COURSE LUNCH MENU

### FIRST COURSE

*Choose Two Options*

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

### ENTREES

*Choose One Option*

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

Seasonal Vegetable ♦ 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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**LAS VEGAS**

## 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 ♦ Seasonal Vegetable ♦ 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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**LAS VEGAS**

## **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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**LAS VEGAS**

## 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

### BURRATA BAR

Grilled Vegetables, Balsamic Vinegar & Virgin Olive Oil, Fresh Basil, Crostini

## 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

### HANDROLLED MEATBALLS

Lamb with Harissa, Cous Cous ♦ Beef & Pork with Pomodoro Sauce, Ricotta ♦ Pork with Chimichurri

### TRUFFLED MACARONI & CHEESE

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

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**LAS VEGAS**

## CARVING STATIONS

*available for events of 20 or more guests*

### **SLOW ROASTED STEAMSHIP ROUND OF BEEF**

Horseradish Cream, Dijon Mustard, Assorted breads  
serves 100 guests, must be ordered 30 days in advance

### **WHOLE ROASTED TENDERLOIN**

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

## ENHANCEMENTS

*to complement your dining experience, may we suggest:*

### **CHILLED SHELLFISH**

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

### **BUTLERED SWEETS**

Brownies

Mini Creme Brulee

Petite Chocolate Cakes

Petite Cheesecakes

Homemade Cookies

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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

### 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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Menu subject to change.

**LAS VEGAS**



SMITHANDWOLLENSKY.COM



702.637.1515



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## CAVIAR & BUBBLES

Our exclusive Paramount Caviar, served alone, or paired with specially selected sparkling wines.  
A truly decadent experience.

### BUBBLES

LALUCA Prosecco, Veneto

LUCIEN ALBRECHT - CREMANT D'ALSACE Crémant d'Alsace Rosé Brut, Alsace

FERRARI BRUT Prosecco, Veneto

LANSON PÈRE & FILS Brut, Champagne

GUSBOURNE Rosé, Kent, England

LOUIS ROEDERER CRISTAL Brut, Montagne de Reim

### PARAMOUNT CAVIAR STATION

Enjoy your choice of Paramount Caviar served with both conventional and unconventional service.

#### CONVENTIONAL

Egg white and yolk, crispy capers,  
shallots, parsley, crème fraiche, blinis

#### UNCONVENTIONAL

Charred onion dip, housemade  
potato chips, chicken skin crisps

**Work with our team to create a one-of-a-kind experience for your guests.**

Minimum 1 week notice for large format caviar

4.4oz suitable for 15 - 20ppl

8.8oz suitable for 30 - 40ppl

17.6oz suitable for 75 - 100ppl

#### Hackleback Sturgeon

Native to the Mississippi & Missouri Rivers. The Hackleback roe has a wonderful buttery flavor and looks like velvet. The Hackleback caviar has been given the nickname "adult candy" by many chefs.

*Origin: Tennessee & Mississippi*

#### Royal Siberian Sturgeon

The Royal Siberian's small, shiny black roe has a full-bodied, earthy flavor and is perfect for those who enjoy robust flavor profiles.

*Origin: Italy*

#### Imperial Osetra Sturgeon

Known as one of the purest sturgeons embodying a medium-size pearl, with a classic nutty flavor, and a firm roe that will burst when pressed against the palate of one's mouth.

*Origin: Asia*

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Menu subject to change.

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