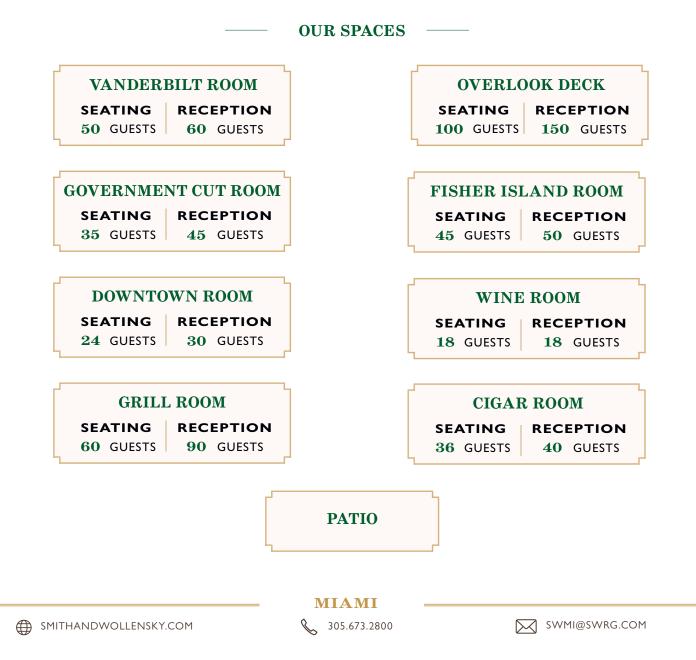
AMERICA'S STEAKHOUSE

HELLO, MIAMI!

Oceanview dining with iconic Miami flair. Our South Pointe Park location features oceanview outdoor spaces, VIP accommodations, and stunning skyline views. We offer a wide selection of private and semi-private spaces with flexible layouts perfect for business or pleasure.

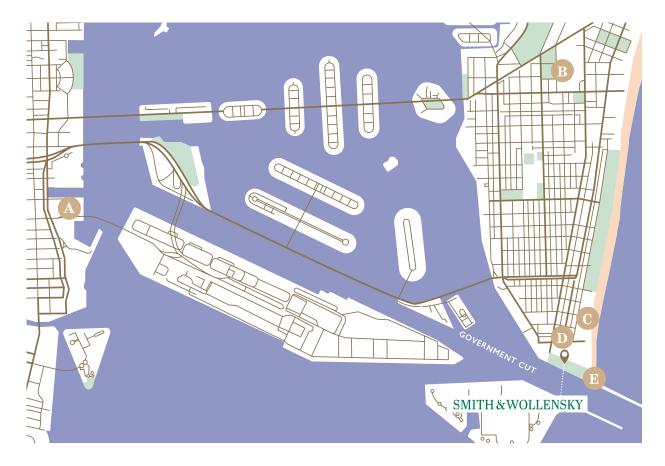
OUR LOCATION

- Impressive ocean, Government Cut & Miami skyline views
- Private & semi-private spaces with full & partial venue buyouts of 400+ guests
- Stylish outdoor deck, reception, & dining areas
- Private VIP entrances
- Secure Wi-Fi, flat screens in most rooms



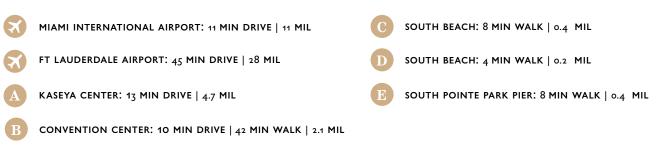
AMERICA'S STEAKHOUSE

Oceanview dining with iconic Miami flair. Our South Pointe Park location features oceanview outdoor spaces, VIP accommodations, and stunning skyline views. Our Miami venue boasts a stylish outdoor deck, oceanview indoor/outdoor event spaces and bars, VIP entrances, and local swagger.



OUR LOCATION

AREAS OF INTEREST



VANDERBILT ROOM

SEATINGRECEPTION50GUESTS60GUESTS60

- Stunning view of Government Cut & Miami skyline
- Upper-level space with private VIP entrance, your privacy is assured
- Adjacent to Overlook Deck & private bar

⊣ Est•1977

• Combine with other upper-level spaces for larger events



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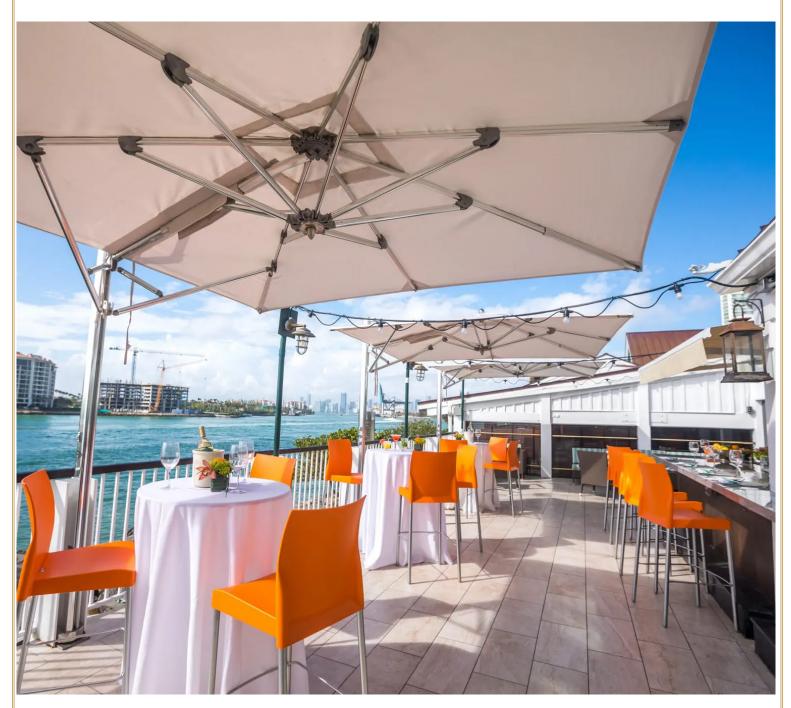
AMERICA'S STEAKHOUSE



AMERICA'S STEAKHOUSE



- Stunning views of the ocean, Government Cut & Miami skyline
- Upper-level space with private full bar & wall-mounted flat screen, your privacy is assured
- Combine with other upper-level spaces for larger events





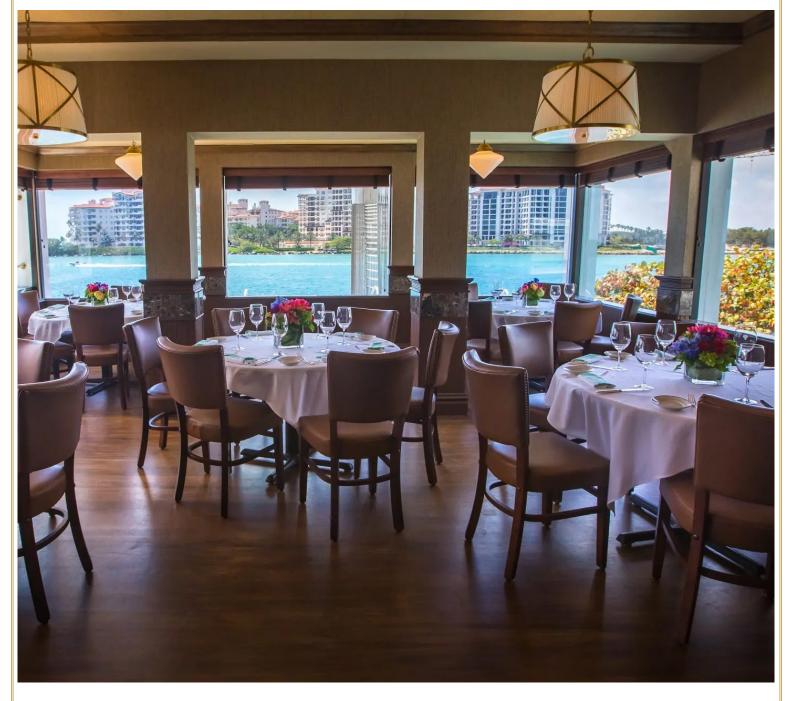


GOVERNMENT CUT ROOMSEATINGRECEPTION35 GUESTS45 GUESTS

- Stunning views of Government Cut & Miami skyline
- Upper-level space, your privacy is assured

⊣ Est•1977

• Combine with other adjacent upper-level spaces for larger events



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AMERICA'S STEAKHOUSE



FISHER ISLAND ROOM SEATING RECEPTION

45 GUESTS 50 GUESTS

- Stunning views of Government Cut & Miami skyline
- ٠ Upper-level space, your privacy is assured

⊣ Est•1977

Combine with other adjacent upper-level spaces ٠ for larger events



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DOWNTOWN ROOM

SEATINGRECEPTION24 GUESTS30 GUESTS

- Stunning views of Government Cut & Miami skyline
- Upper-level space, your privacy is assured

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• Combine with other adjacent upper-level spaces for larger events



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AMERICA'S STEAKHOUSE



- Stunning water views & a view into our wine cellar
- Your privacy is assured





SMITH & WOLLENSKY AMERICA'S STEAKHOUSE

GRILL ROOM

SEATINGRECEPTION60GUESTS90GUESTSGUESTS

- Views of our beautiful garden, perfect for meetings
- Private entrance & bar & wall-mounted flat screens, your privacy is assured
- Combine with Cigar Room for larger events





CIGAR ROOM SEATING RECEPTION 36 GUESTS 40 GUESTS

- Views of our beautiful garden, perfect for meetings
- Private entrance & wall-mounted flat screens, your privacy is assured
- Combine with Grill Room for larger events

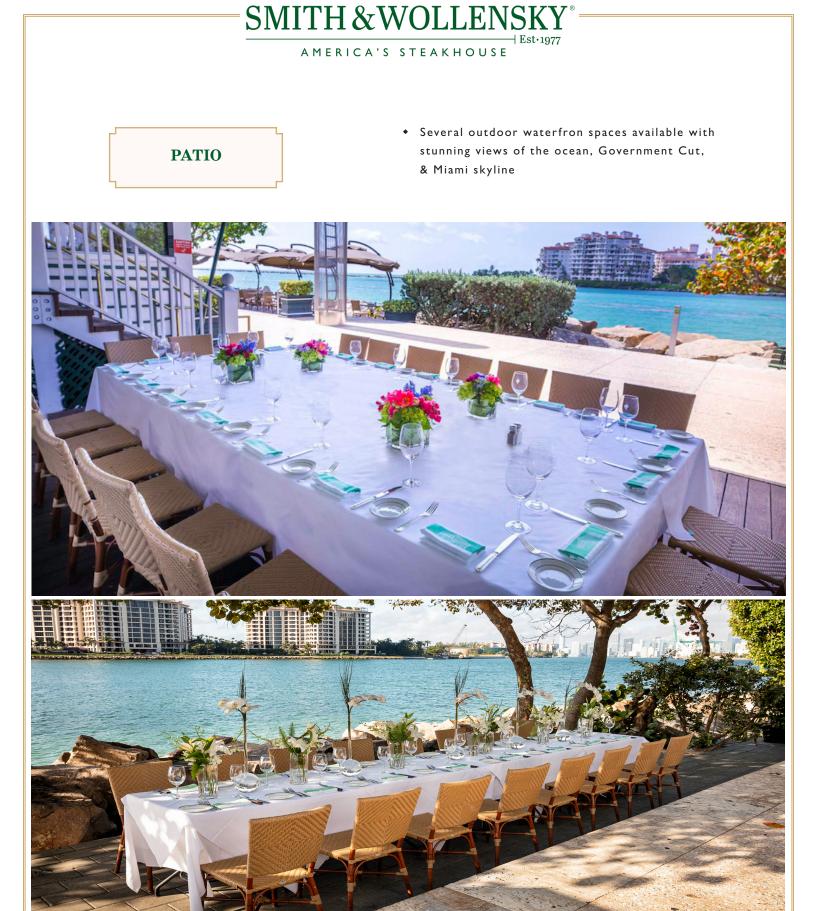
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AMERICA'S STEAKHOUSE







AMERICA'S STEAKHOUSE

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 ♦ Sauteed Asparagus ♦ Sauteed Mushrooms ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake \blacklozenge Coconut Layer Cake \blacklozenge New York Style Cheesecake Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

 $\begin{array}{c} \mbox{Pricing is subject to 9% state tax, 18% service charge and 6% administrative fee.} \\ \mbox{Menu subject to change.} \end{array}$

MIAMI





SMITH & WOLLENSKY [®]

AMERICA'S STEAKHOUSE

THREE COURSE PREMIUM DINNER MENU

PASSED HORS D'OEUVRES

Chef's Choice

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 ♦ Sauteed Asparagus ♦ Sauteed Mushrooms ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake \blacklozenge Coconut Layer Cake \blacklozenge New York Style Cheesecake Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

Pricing is subject to 9% state tax, 18% service charge and 6% administrative fee. Menu subject to change.



MIAMI





AMERICA'S STEAKHOUSE

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 🔶 Sauteed Asparagus 🔶 Sauteed 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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MIAMI





AMERICA'S STEAKHOUSE

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 + Sauteed Asparagus + Sauteed 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

Pricing is subject to 9% state tax, 18% service charge and 6% administrative fee. Menu subject to change.

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AMERICA'S STEAKHOUSE

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 ♦ Sauteed Asparagus ♦ Sauteed 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 9% state tax, 18% service charge and 6% administrative fee. Menu subject to change.

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AMERICA'S STEAKHOUSE

THREE COURSE **PREMIUM LUNCH MENU**

PASSED HORS D'OEUVRES

Chef's Choice

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 ♦ Sauteed Asparagus ♦ Sauteed 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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AMERICA'S STEAKHOUSE

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 ♦ Sauteed 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

 $\begin{array}{c} \mbox{Pricing is subject to 9% state tax, 18% service charge and 6% administrative fee.} \\ \mbox{Menu subject to change.} \end{array}$

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AMERICA'S STEAKHOUSE

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. Pricing is subject to 9% state tax, 18% service charge and 6% administrative fee Menu subject to change

> > MIAMI





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AMERICA'S STEAKHOUSE

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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AMERICA'S STEAKHOUSE

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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AMERICA'S STEAKHOUSE

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 Dottled Water

FULL OPEN BAR SERVICE

Soda ♦ Juice ♦ Bottled Water

Absolut Vodka 🕈 Sobieski Vodka 🕈 Tito's Vodka 🕈 Tangueray Gin 🕈 Gunpowder Gin 🕈 Bacardi Rum

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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