# SMITH & WOLLE

AMERICA'S STEAKHOUSE

## **HELLO, WELLESLEY!**

Sophisticated ambiance, classic steakhouse. For any occasion. From date nights to large celebrations, we have you covered. Choose from or combine our three flexible and newly-renovated private dining rooms, or go for a full-venue buyout. Located in Church Square.

#### **OUR LOCATION**

- Newly renovated & combinable private event spaces
- Partial & complete venue buyouts available
- Free parking, complimentary Wi-Fi, onsite Event Professional

#### **OUR SPACES**

#### **BABSON ROOM**

SEATING RECEPTION **18** GUESTS **22** GUESTS

#### WELLESLEY ROOM

SEATING **RECEPTION 24** GUESTS 30 GUESTS

#### **BRANDEIS ROOM**

RECEPTION SEATING 30 GUESTS 40 GUESTS

#### SPACES COMBINED

SEATING **RECEPTION** 80 GUESTS **130** GUESTS





# SMITH & WOLLE

#### AMERICA'S STEAKHOUSE

Sophisticated ambiance, classic steakhouse. For any occasion. From date nights to large celebrations, we have you covered. Stop by our Church Square location for an unforgettable meal. Whether you're planning an intimate seated dinner or cocktail reception, choose from or combine our three flexible and newly renovated dining rooms.

# **OUR LOCATION** MORTON PARK **SMITH & WOLLENSKY**

#### **AREAS OF INTEREST**

- WELLESLEY VILLAGE CHURCH: 2 MIN WALK | 482 FT
- WELLESLEY SQUARE: 4 MIN WALK | 0.2 MIL
- WELLESLEY BOOKS: 5 MIN WALK | 0.2 MIL
- CAMERON STREET PARKING LOT: 5 MIN WALK | 0.2 MIL
- HUNNEWELL NURSERY SCHOOL: 7 MIN WALK | 0.4 MIL
- WESTON ROAD PARKING LOT: 5 MIN WALK | 0.2 MIL
- WABAN STREET PARKING LOT: 4 MIN WALK | 0.2 MIL





AMERICA'S STEAKHOUSE

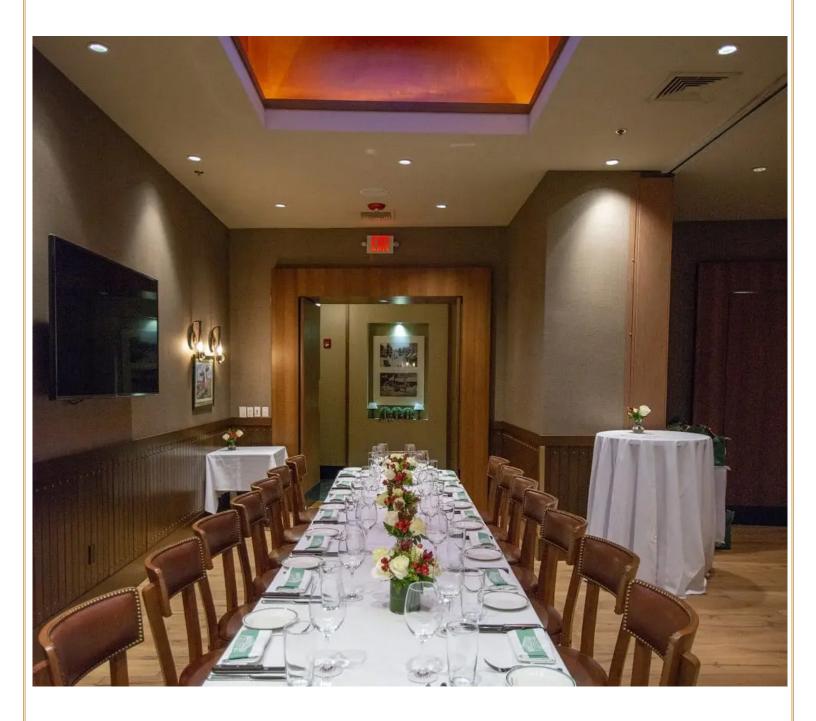
#### **BABSON ROOM**

**SEATING 18** GUESTS

RECEPTION

22 GUESTS

- Ideal for boardroom-style meetings & events, your privacy is assured
- Dramatic skylights for natural light & evening ambience & wall-mounted flat screen
- Combine with adjacent rooms for larger events



AMERICA'S STEAKHOUSE

#### **BRANDEIS ROOM**

SEATING **30** GUESTS

**RECEPTION 40** GUESTS

• Ideal for boardroom-style meetings & events, your privacy is assured

- Dramatic skylights for natural light & evening ambience & wall-mounted flat screen
- Combine with adjacent rooms for larger events



AMERICA'S STEAKHOUSE

WELLESLEY ROOM

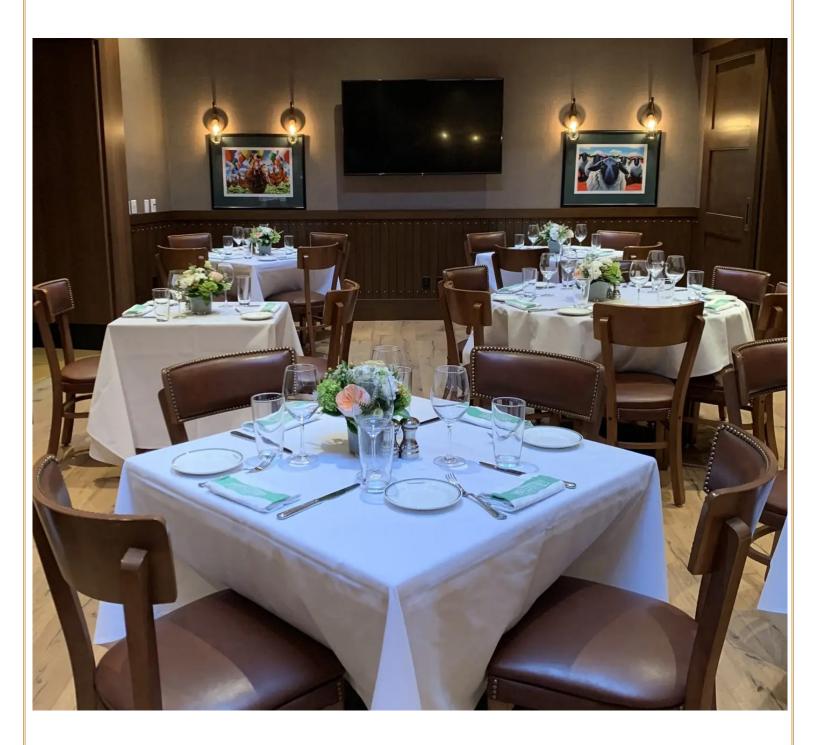
SEATING **24** GUESTS

**RECEPTION 30** GUESTS

• Largest of our event spaces, your privacy is assured

• Dramatic skylights for natural light & evening ambience & wall-mounted flat screen

• Combine with adjacent rooms for larger events



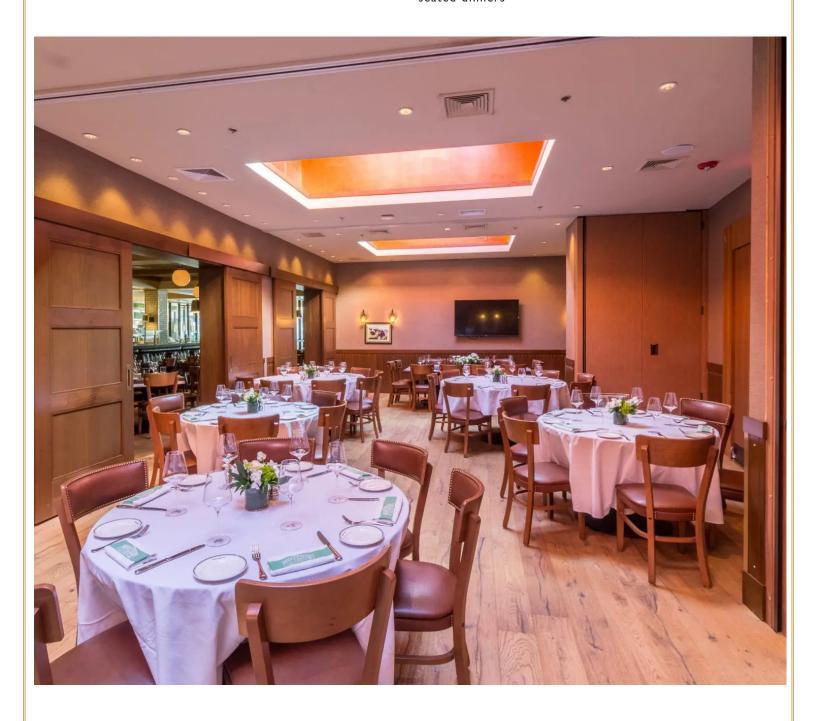
AMERICA'S STEAKHOUSE

#### SPACES COMBINED

SEATING **80** GUESTS

RECEPTION **130** GUESTS

- Combines three rooms for large events, your privacy is assured
- Dramatic skylights for natural light & evening ambience & wall-mounted flat screen
- Flexible set up for presentations, receptions, and seated dinners



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

Pricing is subject to 7% state tax, 18% service charge and 3% administrative fee.

Menu subject to change.





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

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#### 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

# 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

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Menu subject to change.





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

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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

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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.

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#### 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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Menu subject to change.







#### **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 / 23
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**

#### **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



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