

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

SEATING	RECEPTION
65 GUESTS	70 GUESTS

CANAL ROOM

SEATING
20-24 GUESTS

3RD AVENUE

SEATING	RECEPTION
50 GUESTS	55 GUESTS

GRAMERCY BAR

RECEPTION
70+ GUESTS

49TH & 3RD

SEATING	RECEPTION
115 GUESTS	150 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



SMITHANDWOLLENSKY.COM



702.637.1515



SWLV@SWRG.COM

SMITH & WOLLENSKY®

Est. 1977

AMERICA'S STEAKHOUSE

49TH & 3RD

SEATING

115 GUESTS

RECEPTION

150 GUESTS

- ♦ 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

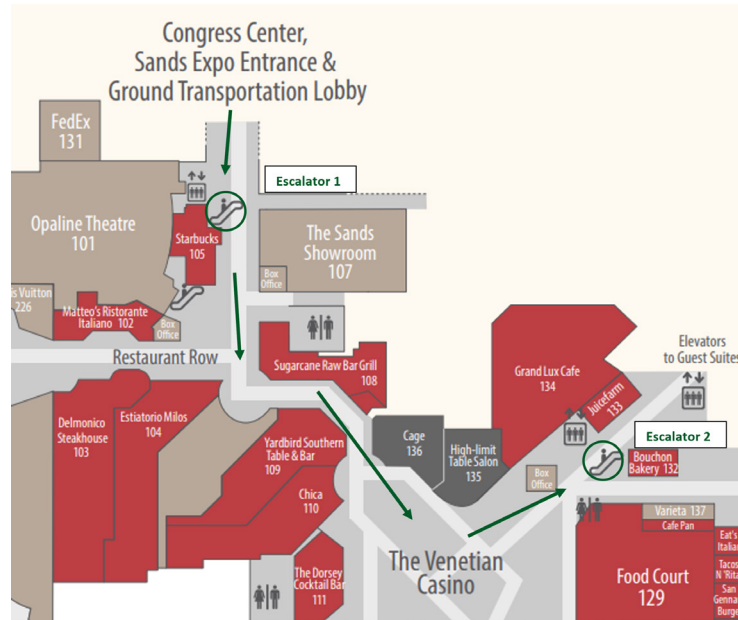
SECOND FLOOR

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.



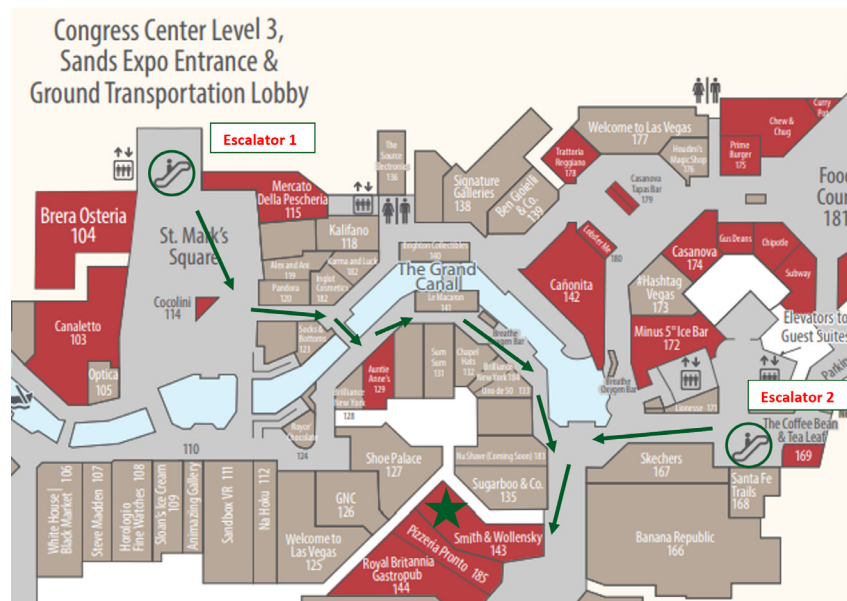
FIND US IN THE VENETIAN

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.

LAS VEGAS

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 ♦ Sautéed Asparagus ♦ Sautéed 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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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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Menu subject to change.

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.

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 fraîche, 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

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

LAS VEGAS