

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

BRANDEIS ROOM

SEATING	RECEPTION
30 GUESTS	40 GUESTS

WELLESLEY ROOM

SEATING	RECEPTION
24 GUESTS	30 GUESTS

SPACES COMBINED

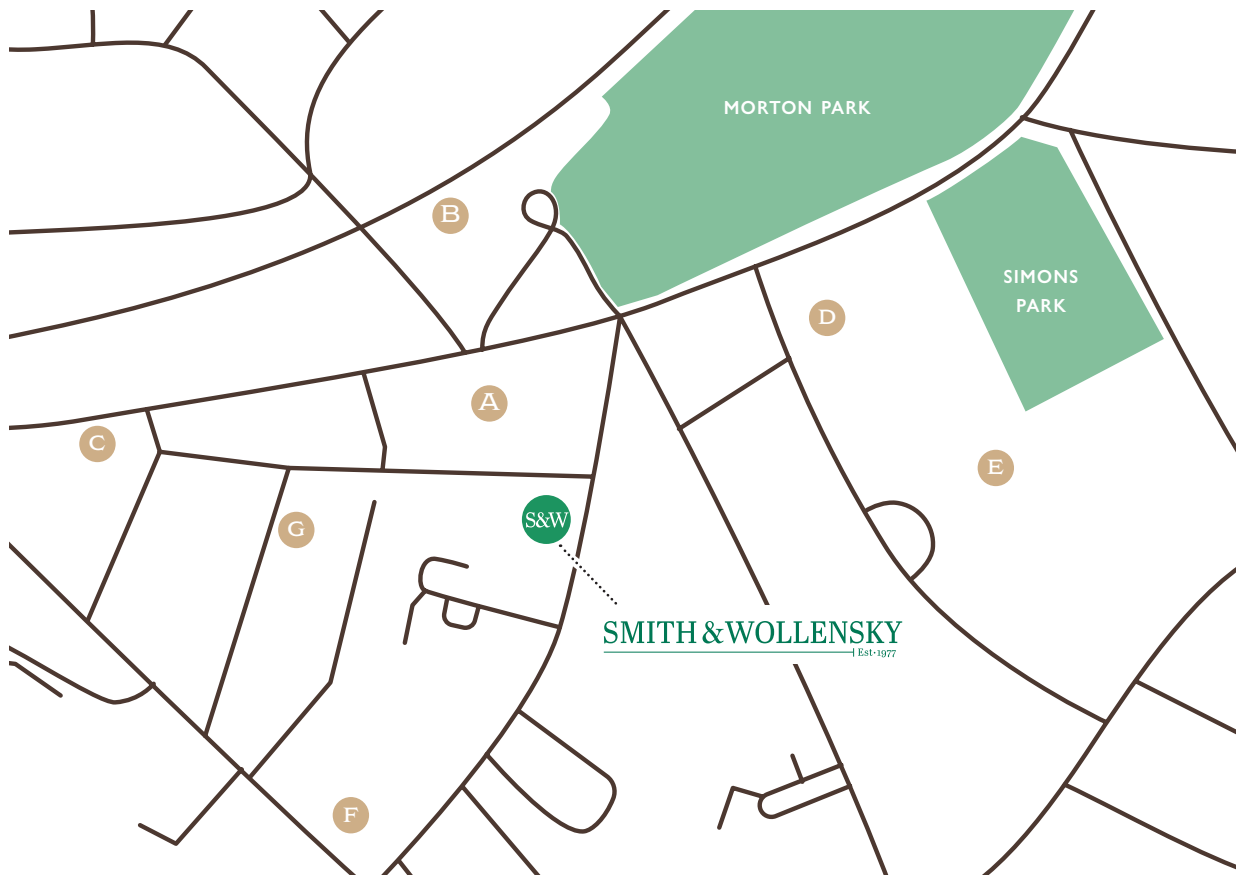
SEATING	RECEPTION
80 GUESTS	130 GUESTS



WELLESLEY

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



AREAS OF INTEREST

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

WELLESLEY

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



WELLESLEY

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



WELLESLEY

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



WELLESLEY

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



WELLESLEY

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 7% state tax, 18% service charge and 3% administrative fee.
Menu subject to change.

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
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

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

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

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

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

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

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

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

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

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

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.

WELLESLEY

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

Pricing is per person, unless noted otherwise.

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

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

Pricing is per person, unless noted otherwise.

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

Menu subject to change.

WELLESLEY

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



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