

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

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

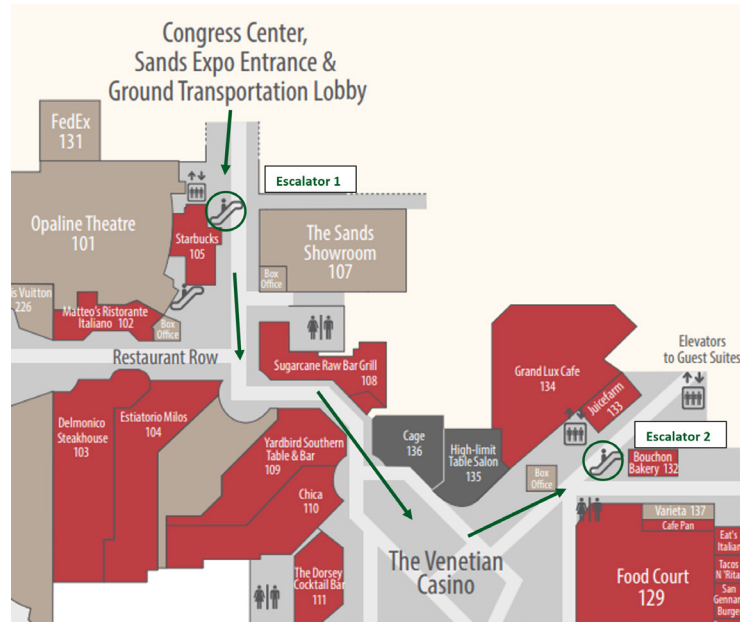
Our second floor offers a classic, versatile space perfect for groups looking for a partial or exclusive buy outs. We offer breakfast, luncheons and/or all-day meeting spaces, cocktail receptions, and dinners. With its sophisticated design, spacious layout, and modern amenities, it's the ideal setting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



LAS VEGAS

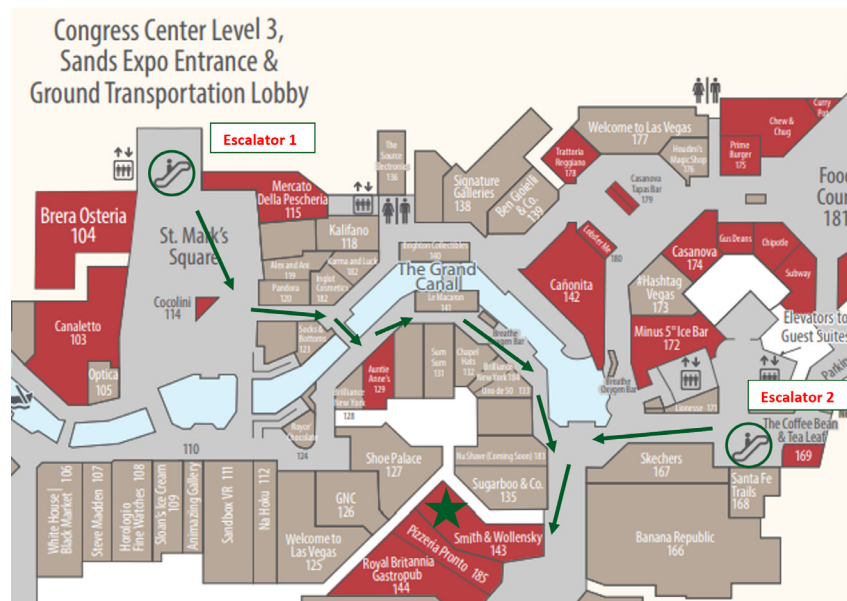
FIND US IN THE VENETIAN

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 8 oz.

Norwegian Pan-Seared Salmon
sauteed spinach and citrus beurre blanc

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

LAS VEGAS

FOUR COURSE DINNER MENU

FIRST COURSE

Choose Two Options

Shrimp Cocktail ♦ Steak Tartare ♦ Wollensky's Famous Split Pea Soup
Confit Bacon ♦ Cauliflower Ceviche ♦ Signature Crab Cake (Additional \$8 per order)
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 8 oz.

Norwegian Pan-Seared Salmon

sauteed spinach and citrus beurre blanc

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

USDA 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

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

S&W SIGNATURE DINNER MENU

FIRST COURSE

Burrata (Seasonal Presentation)

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 ♦ Tomato & Onion Salad

ENTREES

Choose Three Options

Charbroiled Filet Mignon 12 oz.

Norwegian Pan-Seared Salmon
sauteed spinach and citrus beurre blanc

Half Chicken

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

USDA Prime New York Strip 16 oz.

USDA Prime Dry-Aged Bone-In Rib Eye 28 oz.

*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

Seasonal Vegetable ♦ Whipped Potatoes ♦ Creamed Spinach

DESSERT

Choose Two Options

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

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LAS VEGAS

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.

Norwegian Pan-Seared Salmon
sauteed spinach and citrus beurre blanc

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

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

Norwegian Pan-Seared Salmon
sauteed spinach and citrus beurre blanc

Wollensky Salad
with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips

Caesar Salad
with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips

Wollensky's Butcher Burger
applewood smoked bacon, aged cheddar, steak sauce mayo

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

LAND

Beef Wellington
Wollensky's Beef Sliders
Sliced Filet Mignon Crostini
Buffalo Chicken Sliders
Bloody Mary Deviled Eggs
Bacon Wrapped Dates with Goat Cheese
Hoison Beef in Phyllo Cups
Individual Charcuterie Skewers
Steak Tartare Crostini
Confit Bacon Bites

SEA

Tuna Tartare in Sesame Cone
Coconut Shrimp
Lobster Taquitos
Angry Shrimp
Mini Crab Cakes
Corn and Shrimp Fritters
Charred Octopus Skewers
Smoked Salmon & Caviar Blini
Jumbo Shrimp Cocktail
Lobster Cocktail
Crab Cocktail

VEGETABLE / VEGAN

Tomato and Mozzarella Flatbread
Truffled Macaroni & Cheese Bites
Fried Artichoke Hearts with Tomato Olive Sugo
Brie and Walnut Puffs
Fried Cauliflower with Chipotle Mayo
Balsamic Mushroom in Phyllo Cup
Tomato Basil Bruschetta (V)
Tequila Gazpacho Shooters (V)
Crispy Tofu with Sesame Ponzu (V)

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LAS VEGAS



BREAKFAST STATIONS

available for events of 25 or more guests

CONTINENTAL

Greek Yogurt Berry Parfait, Sliced Seasonal Fruit, Assorted Pastries with Preserves

FRENCH TOAST

Berries, Maple Syrup, Bacon

SMOKED SALMON

Assorted Bagels, Tomato, Red Onion, Cucumbers, Hard Boiled Eggs,
Capers, Lemon, Whipped Cream Cheese

BURRITOS

Meat

Spanish Chorizo, Bacon, Chipotle Mayo, Roasted Red Pepper, Onions

Vegetarian

Eggs, Red Pepper, Green Pepper, Red Onion, Roasted Carrots

FRITTATA

Meat

Bacon, Chorizo, White Cheddar, Onion, Spinach

Seafood

Lobster, White Cheddar, Scallions, Parsley

Vegetables

Spinach, Peppers, Onions, Eggs

STEAK & EGGS

4 oz. Medallion, Scrambled Eggs, Crispy Smoked Applewood Bacon,
Yukon Gold Potatoes, Ketchup

ENHANCEMENTS

Fruit Platter

Seasonal Potatoes

Apple Cinnamon Bread Pudding with Salted Caramel Sauce

Avocado Toast

Sourdough Bread, Tomato Compote, Arugula, Radishes, Feta Cheese, Salt

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LAS VEGAS

SEATED BREAKFAST

FIRST COURSE

(served family style)

Fruit Platter

Croissants

Pastries

SECOND COURSE

(served individually)

Scrambled Eggs, 4 oz. Medallion

(served family style)

Crispy Smoked Applewood Bacon

Seasonal Potatoes

THIRD COURSE

Apple Cinnamon Bread Pudding with Salted Caramel Sauce

Freshly Brewed Coffee ♦ Decaffeinated Coffee ♦ Herbal Teas

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LAS VEGAS



SMITHANDWOLLENSKY.COM



702.637.1515



SWLV@SWRG.COM

LUNCH STATIONS

available for events of 25 or more guests

ASSORTED SANDWICHES

all sandwiches are served with French Fries and Ketchup

Tenderloin Steak

Aged Cheddar, Angry Onions, Horseradish Aioli, Bacon Jam

Chicken

Bacon, Avocado, Cheddar cheese, Chipotle Aioli

Lobster Roll

Lemon Mayo

MEZZE PLATTER

Raw and Grilled Vegetables, Tabbouleh, Hummus, Tzatziki, Chimichurri,
Mini Naan Bread, Pita Bread

GREEK SALAD WITH SLICED TENDERLOIN

serves 20 guests

Baby Spinach, Kalamata Olives, Red Onion, Cucumbers, Baby Heirloom Tomatoes,
Feta Cheese, Lemon Oregano Vinaigrette (*served on the side*)

COBB SALAD BOWLS

served individually

Avocado, Olives, Blue Cheese, Tomatoes, Bacon Lardons,

served on the side: Grilled Chicken, Sliced Steak, Ranch Dressing

TUNA BOWLS

served individually

Steamed Rice, Mixed Greens, Red Cabbage, Cucumbers, Carrots,
Avocado, Edamame, Seaweed Salad, Radishes,

served on the side: Crispy Wonton Strips, Wasabi, Soy Sauce & Ginger Dressing

QUINOA BOWLS

served individually

Grilled Peppers, Carrots, Chickpeas, Red Onion, Mint, Parsley,
Cucumbers, Sweet Potato, Olive Oil & Lemon Juice

Upgrade Gochugaru Tofu +\$5

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LAS VEGAS

DINNER STATIONS

available for events of 25 or more guests

CHARCUTERIE

Prosciutto, Salami, Spanish Chorizo, Calabrese, Aged White Cheddar,
Parmesan, Gouda, Brie, Creamy Blue Cheese, Goat Cheese, Olives,
Dried Fruits, Preserves, Grapes, Crackers

BURRATA BAR

Mini Heirloom Tomatoes, Arugula, Tomato Chutney, Prosciutto, Roasted Red Peppers, Zucchini,
Kalamata Olives, Almonds, Cilantro Pesto, Pita Bread & Crostini

CHILLED SEAFOOD

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

CHILLED SURF, TURF & EARTH

Tuna Tartare ♦ Steak Tartare ♦ Cauliflower Ceviche
Tortilla & Wonton Chips

SMOKED SALMON

Tomato, Red Onion, Cucumbers, Hard Boiled Eggs, Capers,
Lemons, Crème Fraiche, Blinis, Crackers

SEAFOOD PASTA

Penne with Shrimp, Basil Angry Sauce
Spinach Ravioli with Pesto Cream Sauce, Sautéed Tomatoes

TRUFFLED MACARONI & CHEESE

Roasted Red Pepper, Green Pepper, Cipollini Onions,
Asparagus, Mushrooms, Bacon Lardons
Upgrade to Lobster +\$15 per person

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LAS VEGAS

CARVING STATIONS

*Enhancement to any Carving Station 8/pp
Whipped Potatoes ♦ Creamed Spinach*

WHOLE ROASTED TENDERLOIN

Whipped Potatoes, Horseradish Cream, Bearnaise Sauce,
Red Wine Demi-Glace, Dinner Rolls
serves 20 guests

WHOLE ROASTED RIBEYE (USDA PRIME)

Roasted Asparagus, Horseradish Cream, Dijon Mustard,
Red Wine Demi-Glace, Dinner Rolls
serves 30 guests

WHOLE ROASTED NEW YORK (AMERICAN WAGYU)

Truffled Mac & Cheese, Chimichurri Sauce, Red Wine Demi-Glace,
Red Onion Marmalade, Dinner Rolls
serves 25 guests

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

CLASSIC S&W DESSERTS

Mini Coconut Cake ♦ Mini Creme Brulee ♦ Mini Chocolate Cake ♦ Mini Cheesecake
Warm Apple Cobbler with Vanilla Ice Cream

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LAS VEGAS

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 Bribo ♦ 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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LAS VEGAS