

HELLO, BOSTON!

Join us on the historic Boston Harbor for a classic steakhouse experience with modern flair and waterfront views – perfect for business or personal occasions alike. Five newly – renovated private dining rooms, outdoor patio and bar area – all in a centrally in Boston's Seaport, convenient to the Financial District, historic landmarks, convention center and airport.

PRIVATE EVENTS AT S&W

Situated between Boston's Financial and Seaport Districts. Steps from the Convention Center and convenient to the airport

- ♦ Five dedicated private event rooms include spaces with patio access and direct waterfront views. Recently renovated and doubled in size, our largest room offers three flexible spaces – either separate or combined – for various event scenarios
- ♦ Classic steakhouse design with a modern approach, featuring subtle elements from the building's industrial warehouse origin. Includes exposition kitchen, full bar, outdoor patio and lounge
- ♦ Flat-Screens, A/V Capabilities, Secure Wi-Fi

OUR LOCATION

- ♦ Impressive Waterfront views
- ♦ Located on the historic Boston Harbor
- ♦ 5 Private Dining Rooms, Newly Renovated
- ♦ Full and partial venue buyouts 400+
- ♦ Convenient access to parking and transportation, Convention Center and Logan International Airport
- ♦ Complimentary Private, Secured Wifi

OUR SPACES

WINE ROOM

SEATING	RECEPTION
70 GUESTS	100 GUESTS

PATRIOT'S CORNER

SEATING	RECEPTION
18 GUESTS	25 GUESTS

LIBERTY ROOM

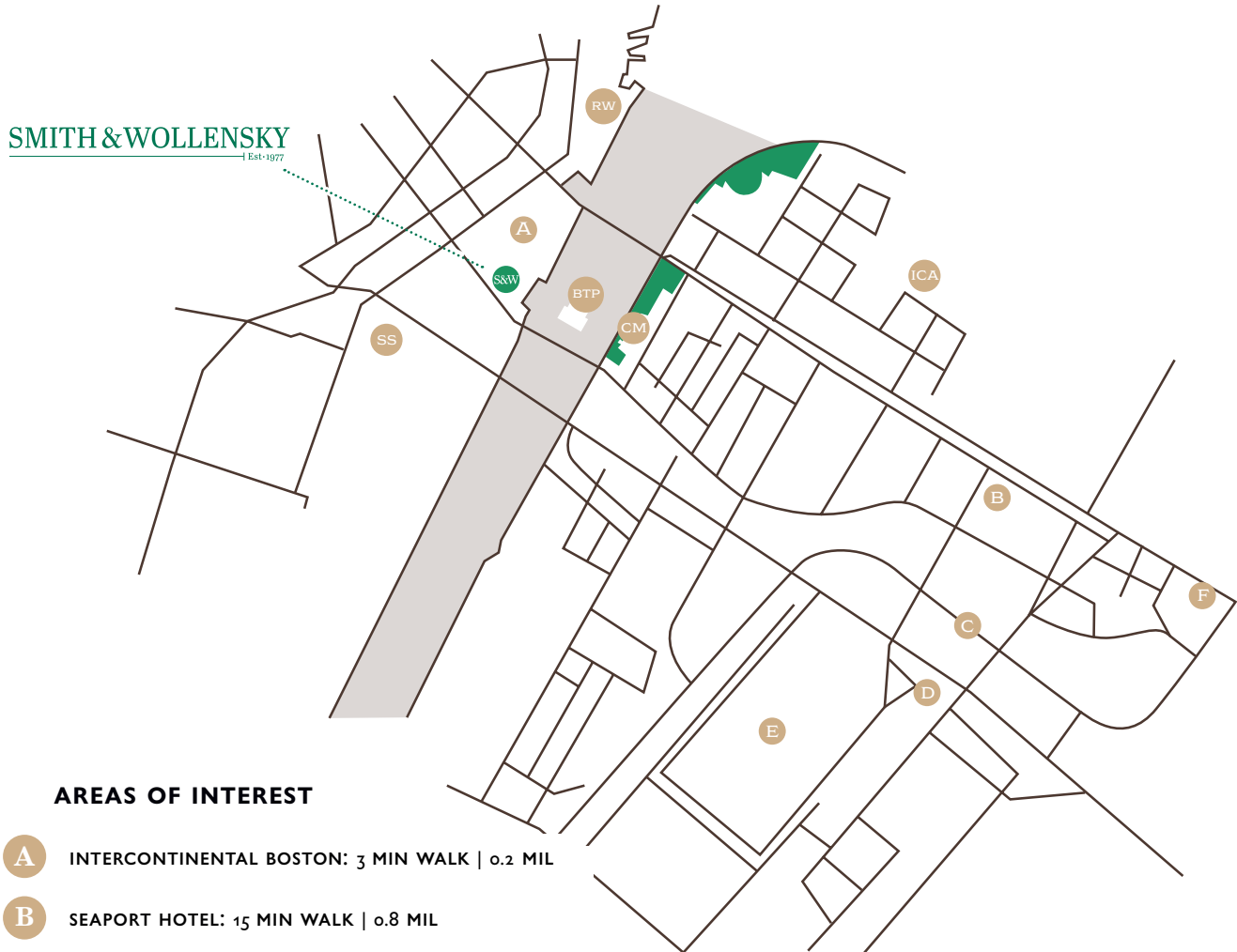
SEATING	RECEPTION
16 GUESTS	20 GUESTS

WATERFRONT PATIO

SEATING	RECEPTION
100 GUESTS	200 GUESTS

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OUR LOCATION



AREAS OF INTEREST

- | | |
|---|---|
| A INTERCONTINENTAL BOSTON: 3 MIN WALK 0.2 MIL | CM CHILDRENS MUSEUM: 7 MIN WALK 0.2 MIL |
| B SEAPORT HOTEL: 15 MIN WALK 0.8 MIL | BTP BOSTON TEA PARTY MUSEUM: 2 MIN WALK 450 FT |
| C OMNI BOSTON: 14 MIN WALK 0.7 MIL | SS SOUTH STATION: 5 MIN WALK 0.2 MIL |
| D THE WESTIN: 14 MIN WALK 0.7 MIL | RW ROWES WHARF: 7 MIN WALK 0.4 MIL |
| E BOSTON EXHIBITION CENTER: 13 MIN WALK 0.6 MIL | |
| F HYATT PLACE: 20 MIN WALK 0.7 MIL | |
| ICA INSTITUTE OF CONTEMPORARY ART: 13 MIN WALK 0.7 MIL | |

SMITH & WOLLENSKY®

— Est. 1977

AMERICA'S STEAKHOUSE

WINE ROOM

SEATING

70 GUESTS

RECEPTION

100 GUESTS

- ◆ Newly Renovated and Expanded
- ◆ 3 Flexible Spaces Combined Or Separated for Both Small and Large Events and Meetings
- ◆ Fully Enclosed with Glass, Views to Boston Harbor



BOSTON - THE ATLANTIC WHARF

PATRIOT'S CORNER

SEATING

18 GUESTS

RECEPTION

25 GUESTS

- ◆ Fully Enclosed With Glass, your privacy is assured
- ◆ Views to Boston Harbor
- ◆ Private and Ideal for Meetings



BOSTON - THE ATLANTIC WHARF



SMITHANDWOLLENSKY.COM



617.778.2200



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SMITH & WOLLENSKY®

— Est. 1977

AMERICA'S STEAKHOUSE

LIBERTY ROOM

SEATING

16 GUESTS

RECEPTION

20 GUESTS

- ◆ Private And Ideal For Meetings
- ◆ Views of Boston Harbor
- ◆ Direct Access to Waterfront Patio With Bar
- ◆ Wall-Mounted Flat Screen



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— | Est. 1977

AMERICA'S STEAKHOUSE

WATERFRONT PATIO

SEATING
100 GUESTS

RECEPTION
200 GUESTS

- ♦ Views of Boston Harbor
- ♦ Full Bar
- ♦ Flexible And Available For Various Sized Seated Dinner And Receptions
- ♦ Combine With Indoor Space for Receptions Prior To Dinner



BOSTON - THE ATLANTIC WHARF

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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
seasonal squash, spiced honey and sweet potato puree

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 5% administrative fee.
Menu and pricing subject to change.

BOSTON - THE ATLANTIC WHARF

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)
- OR -

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

seasonal squash, spiced honey and sweet potato puree

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 ♦ 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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BOSTON - THE ATLANTIC WHARF

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

seasonal squash, spiced honey and sweet potato puree

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 ♦ Sautéed Asparagus ♦ Sautéed 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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BOSTON - THE ATLANTIC WHARF

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

seasonal squash, spiced honey and sweet potato puree

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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BOSTON - THE ATLANTIC WHARF

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
seasonal squash, spiced honey and sweet potato puree

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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BOSTON - THE ATLANTIC WHARF

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
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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BOSTON - THE ATLANTIC WHARF



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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BOSTON - THE ATLANTIC WHARF

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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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

Grilled Chicken, Avocado, Olives, Blue Cheese, Tomatoes,
Bacon Lardons, Ranch Dressing *(served on the side)*

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

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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 +\$18 per person

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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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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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