

## 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**

**70 GUESTS**

**RECEPTION**

**100 GUESTS**

#### PATRIOT'S CORNER

**SEATING**

**18 GUESTS**

**RECEPTION**

**25 GUESTS**

#### LIBERTY ROOM

**SEATING**

**16 GUESTS**

**RECEPTION**

**20 GUESTS**

#### WATERFRONT PATIO

**SEATING**

**100 GUESTS**

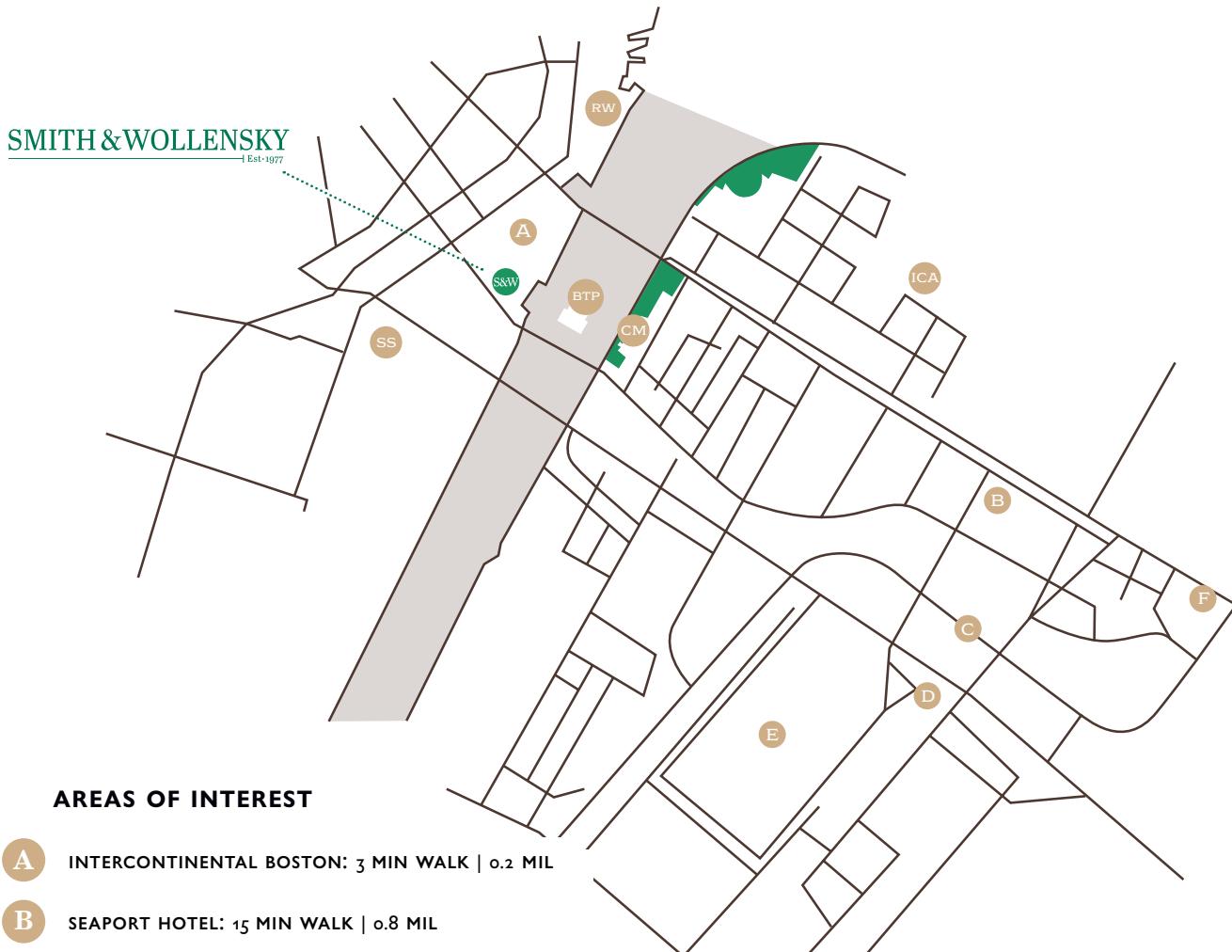
**RECEPTION**

**200 GUESTS**



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## OUR LOCATION



## AREAS OF INTEREST



- A** INTERCONTINENTAL BOSTON: 3 MIN WALK | 0.2 MIL
- B** SEAPORT HOTEL: 15 MIN WALK | 0.8 MIL
- C** OMNI BOSTON: 14 MIN WALK | 0.7 MIL
- D** THE WESTIN: 14 MIN WALK | 0.7 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
- CM** CHILDRENS MUSEUM: 7 MIN WALK | 0.2 MIL
- BTP** BOSTON TEA PARTY MUSEUM: 2 MIN WALK | 450 FT
- SS** SOUTH STATION: 5 MIN WALK | 0.2 MIL
- RW** ROWES WHARF: 7 MIN WALK | 0.4 MIL

## WINE ROOM

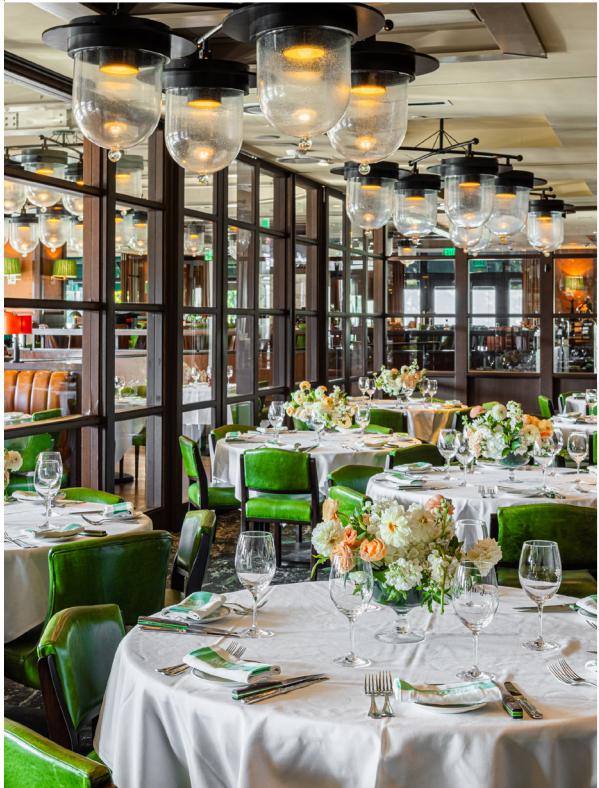
SEATING

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



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## 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



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## 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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## 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



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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*

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Menu and pricing subject to change.

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## 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

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## 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** ♦ **Sauteed Asparagus** ♦ **Sauteed Mushrooms**

**Seasonal Vegetable** ♦ **Whipped Potatoes** ♦ **Creamed Spinach**

### DESSERT

*Choose Two Options*

**Chocolate Cake** ♦ **Coconut Layer Cake** ♦ **New York Style Cheesecake**

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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

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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## 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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## 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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## 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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## 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, Sauteed 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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