

HELLO, CHICAGO!

Riverfront dining in the heart of the Windy City. Join us for a magnificent meal on the water and let the good times flow. Ideal for gatherings of all sizes with access to parking, major hotels, convention centers, and the Magnificent Mile. Located on the Chicago River at Marina City.

OUR LOCATION

- Stunning views of the Chicago River & city skyline
- Centrally located in the heart of Chicago,
- Private spaces for both large & small groups
- Easy access to parking & transportation
- Full & partial venue buyouts up to 400+ guests
- Complimentary secure Wi-Fi

OUR SPACES

RIVER NORTH ROOM

SEATING 25 GUESTS | **RECEPTION** 30 GUESTS

VENETIAN ROOM

SEATING 30 GUESTS | **RECEPTION** 35 GUESTS

WINE CELLAR ROOM

SEATING 50 GUESTS | **RECEPTION** 60 GUESTS

LOWER-LEVEL

SEATING 60 GUESTS | **RECEPTION** 80 GUESTS

BRIDGEVIEW ROOM

SEATING 150 GUESTS | **RECEPTION** 200 GUESTS

BUTCHER SHOP ROOM

SEATING 6 GUESTS

CHICAGO



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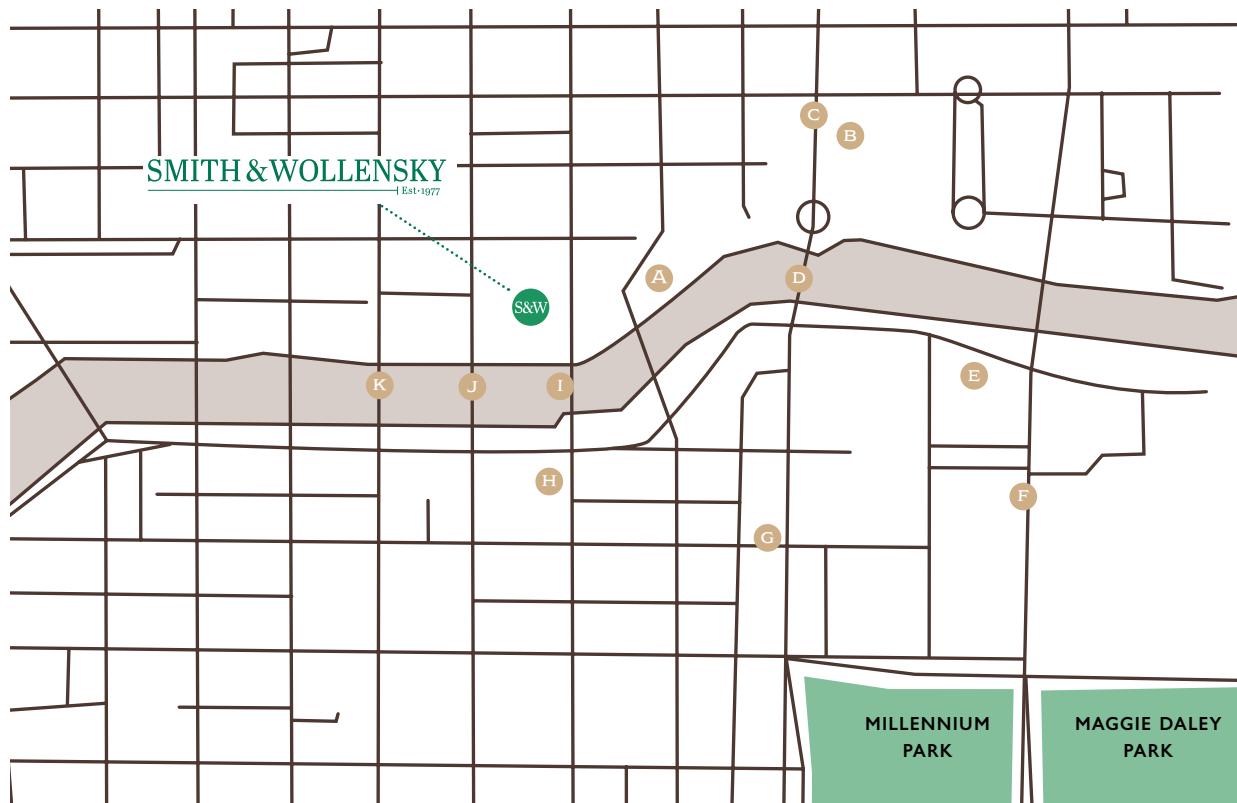
312.670.9900



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OUR LOCATION



AREAS OF INTEREST

A	TRUMP INTERNATIONAL HOTEL: 4 MIN WALK 0.2 MIL	G	AMERICAN WRITERS MUSEUM: 7 MIN WALK 0.3 MIL
B	TRIBUNE TOWER: 8 MIN WALK 0.4 MIL	H	RENAISSANCE CHICAGO: 3 MIN WALK 0.1 MIL
C	MAGNIFICENT MILE: 14 MIN WALK 0.7 MIL	I	DEARBORN STREET BRIDGE: 3 MIN WALK 0.1 MIL
D	Dusable Bridge: 8 MIN WALK 0.3 MIL	J	CLARK STREET BRIDGE: 6 MIN WALK 0.3 MIL
E	HYATT REGENCY: 10 MIN WALK 0.5 MIL	K	MARSHALL SULOWAY BRIDGE: 7 MIN WALK 0.3 MIL
F	FAIRMONT CHICAGO: 13 MIN WALK 0.6 MIL		

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RIVER NORTH ROOM

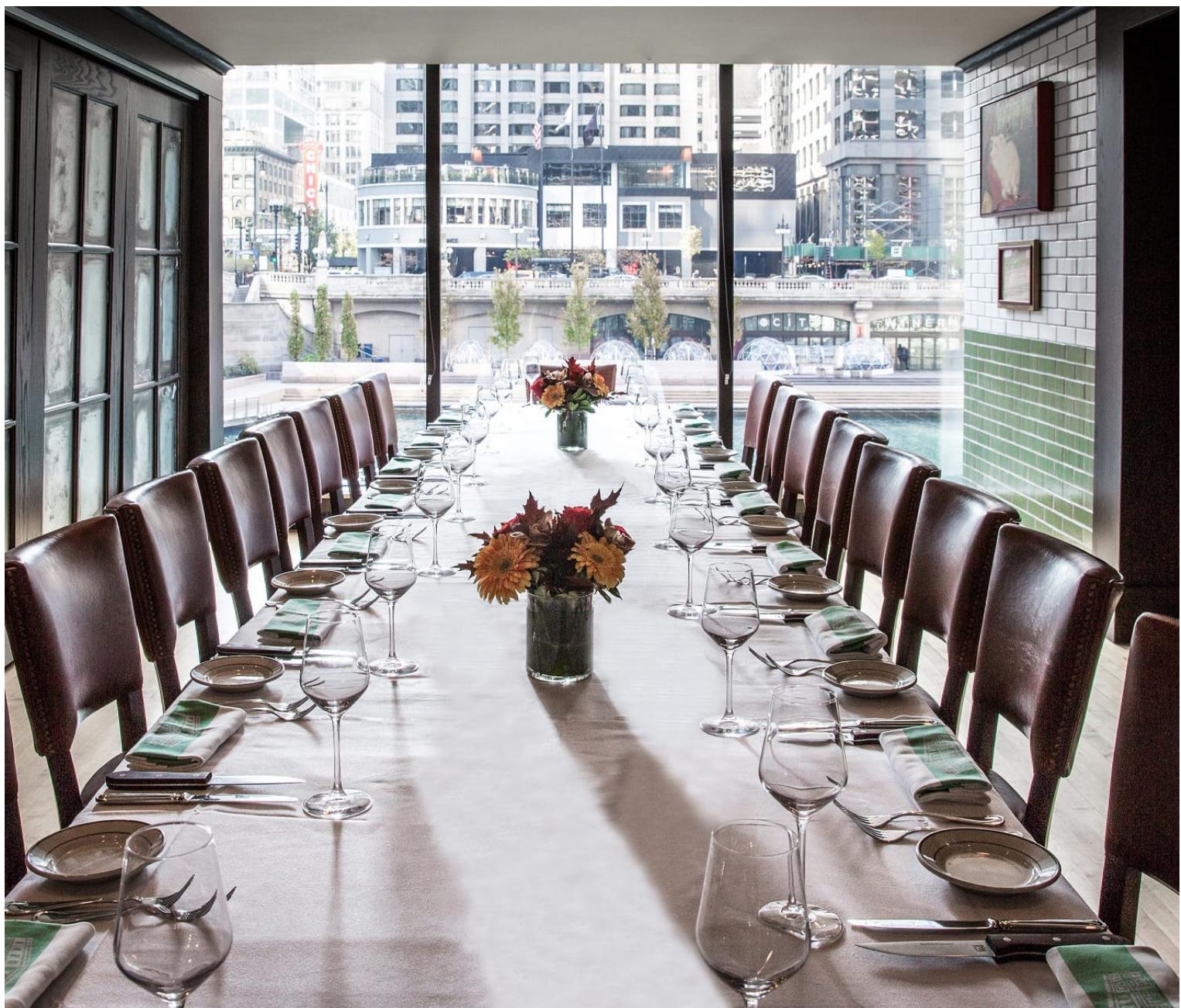
SEATING

25 GUESTS

RECEPTION

30 GUESTS

- Views of the city skyline, Chicago River Walk & Chicago Theater
- Intimate space with floor-to-ceiling windows, your privacy assured
- Combinable lower-level riverfront spaces for large events of 240 seated or 400+ reception



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VENETIAN ROOM

SEATING

30 GUESTS

RECEPTION

35 GUESTS

- Lower-level location ideal for meetings, your privacy is assured
- Wall-mounted flat screen



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WINE CELLAR ROOM

SEATING
50 GUESTS

RECEPTION
60 GUESTS

- Space can be divided into East & West Rooms with an air wall
 - East Side can accommodate up to 20 guests for a seated dinner
 - West Side can accommodate up to 30 guests for a seated dinner
- View of our brand-new wine cellar
- Fully private lower-level space, your privacy is assured
- Wall-mounted flat screen



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LOWER-LEVEL DINING AREA

SEATING | **RECEPTION**
60 GUESTS | **80 GUESTS**

- ♦ Separate entrance
- ♦ Fully private lower-level space, your privacy is assured



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BRIDGEVIEW ROOM

SEATING

150 GUESTS

RECEPTION

200 GUESTS

- Magnificent views of the city skyline & Chicago River Walk
- Generous space with floor-to-ceiling windows
- Space can be divided into East & West Rooms with an air wall
 - East Side can accomodate up to 70 guests for a seated dinner
 - West Side can accomodate up to 80 guests for a seated dinner
- Working fireplace & wall-mounted flat screen



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BUTCHER SHOP TABLE

SEATING

6 GUESTS

- Intimate private meeting or tasting room on the lower level; your privacy assured



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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 11.75% state tax, 18% service charge and 5% administrative fee.
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, 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

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 Bibron ♦ 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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