

## 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

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## 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



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## 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



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## 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



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## 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



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## GRAMERCY BAR

### RECEPTION

70+ GUESTS

- ♦ Intimate 2nd floor bar & lounge, your privacy is assured
- ♦ Two wall-mounted flat screens



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## EMPIRE BAR

### RECEPTION

80+ GUESTS

- ◆ Intimate 1st floor bar & lounge, your privacy is assured
- ◆ Two wall-mounted flat screens



LAS VEGAS

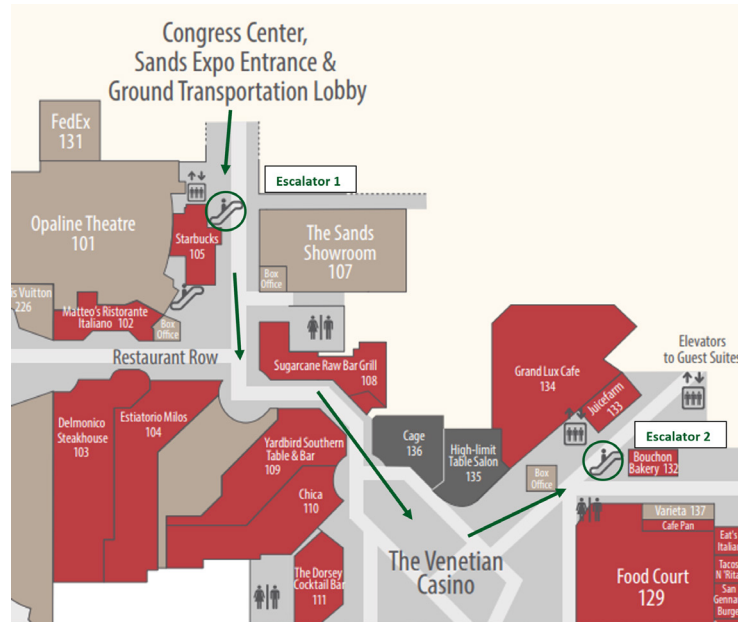
## SECOND FLOOR

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.



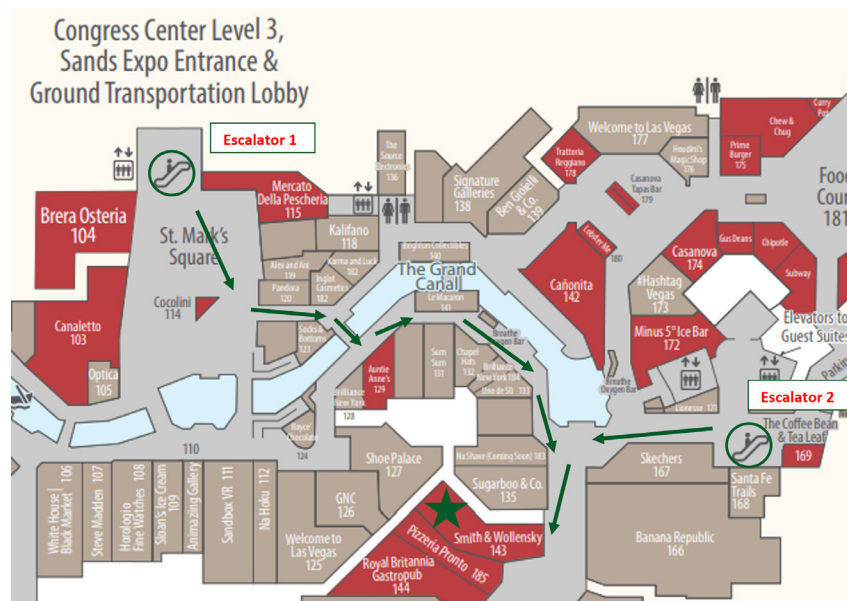
## FIND US IN THE VENETIAN

### 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

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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  
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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## 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 ♦ Sauteed 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  
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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## 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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## 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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## 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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## 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 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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