

HELLO, WELLESLEY!

Sophisticated ambiance, classic steakhouse. For any occasion. From date nights to large celebrations, we have you covered. Choose from or combine our three flexible and newly-renovated private dining rooms, or go for a full-venue buyout. Located in Church Square.

OUR LOCATION

- ♦ Newly renovated & combinable private event spaces
- ♦ Partial & complete venue buyouts available
- ♦ Free parking, complimentary Wi-Fi, onsite Event Professional

OUR SPACES

BABSON ROOM

SEATING	RECEPTION
18 GUESTS	22 GUESTS

BRANDEIS ROOM

SEATING	RECEPTION
30 GUESTS	40 GUESTS

WELLESLEY ROOM

SEATING	RECEPTION
24 GUESTS	30 GUESTS

SPACES COMBINED

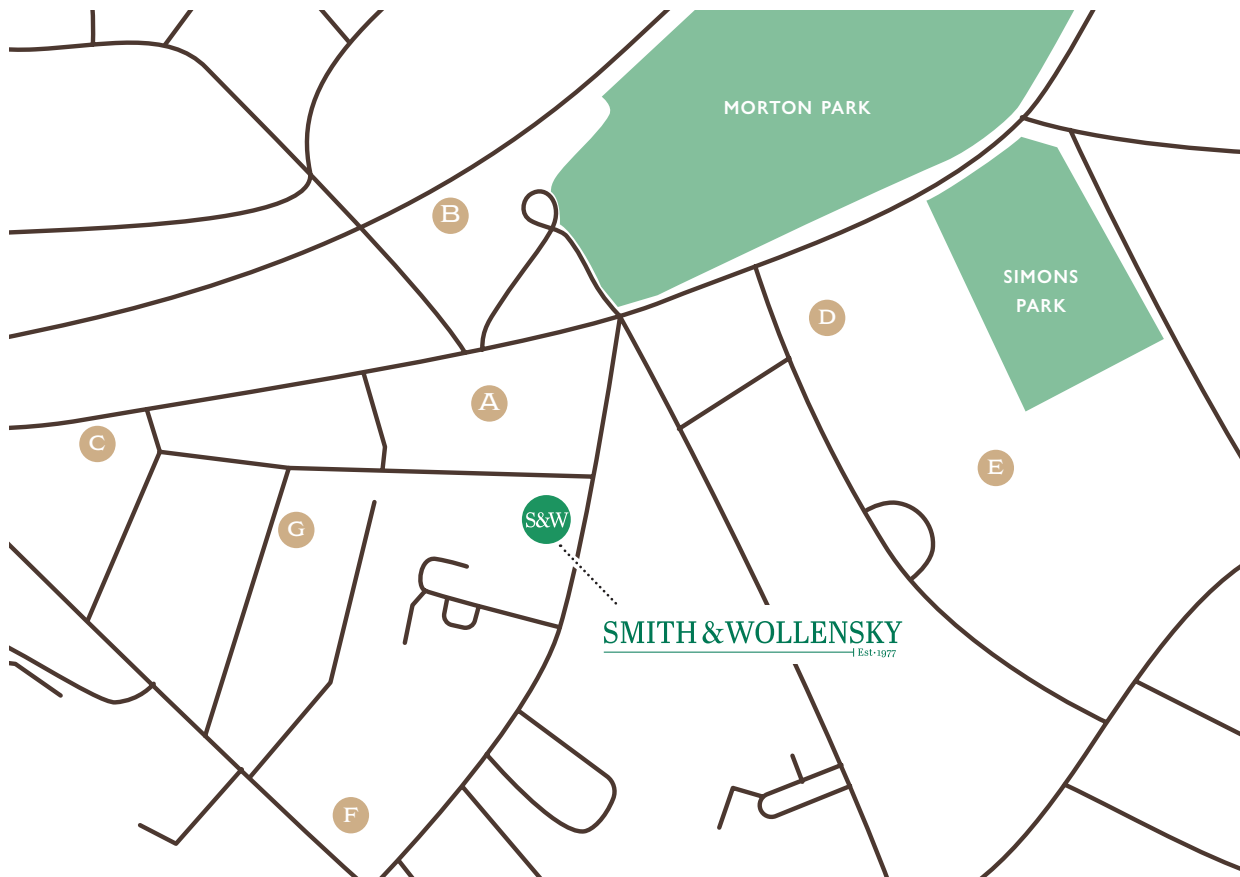
SEATING	RECEPTION
80 GUESTS	130 GUESTS



WELLESLEY

Sophisticated ambiance, classic steakhouse. For any occasion. From date nights to large celebrations, we have you covered. Stop by our Church Square location for an unforgettable meal. Whether you're planning an intimate seated dinner or cocktail reception, choose from or combine our three flexible and newly renovated dining rooms.

OUR LOCATION



AREAS OF INTEREST

- | | |
|---|---|
| A WELLESLEY VILLAGE CHURCH: 2 MIN WALK 482 FT | E HUNNEWELL NURSERY SCHOOL: 7 MIN WALK 0.4 MIL |
| B WELLESLEY SQUARE: 4 MIN WALK 0.2 MIL | F WESTON ROAD PARKING LOT: 5 MIN WALK 0.2 MIL |
| C WELLESLEY BOOKS: 5 MIN WALK 0.2 MIL | G WABAN STREET PARKING LOT: 4 MIN WALK 0.2 MIL |
| D CAMERON STREET PARKING LOT: 5 MIN WALK 0.2 MIL | |

WELLESLEY

BABSON ROOM

SEATING
18 GUESTS

RECEPTION
22 GUESTS

- ♦ Ideal for boardroom-style meetings & events, your privacy is assured
- ♦ Dramatic skylights for natural light & evening ambience & wall-mounted flat screen
- ♦ Combine with adjacent rooms for larger events



WELLESLEY

BRANDEIS ROOM

SEATING

30 GUESTS

RECEPTION

40 GUESTS

- ♦ Ideal for boardroom-style meetings & events, your privacy is assured
- ♦ Dramatic skylights for natural light & evening ambience & wall-mounted flat screen
- ♦ Combine with adjacent rooms for larger events



WELLESLEY

WELLESLEY ROOM

SEATING
24 GUESTS

RECEPTION
30 GUESTS

- ◆ Largest of our event spaces, your privacy is assured
- ◆ Dramatic skylights for natural light & evening ambience & wall-mounted flat screen
- ◆ Combine with adjacent rooms for larger events



WELLESLEY

SPACES COMBINED

SEATING
80 GUESTS

RECEPTION
130 GUESTS

- ◆ Combines three rooms for large events, your privacy is assured
- ◆ Dramatic skylights for natural light & evening ambience & wall-mounted flat screen
- ◆ Flexible set up for presentations, receptions, and seated dinners



WELLESLEY

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 3% administrative fee.
Menu and pricing subject to change.

WELLESLEY

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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WELLESLEY

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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WELLESLEY

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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WELLESLEY

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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WELLESLEY

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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WELLESLEY

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 / 4 (per person)

Apple Cinnamon Bread Pudding with Salted Caramel Sauce

Avocado Toast

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

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WELLESLEY

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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WELLESLEY

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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WELLESLEY

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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Menu subject to change.

WELLESLEY