

HELLO, MIAMI!

Oceanview dining with iconic Miami flair. Our South Pointe Park location features oceanview outdoor spaces, VIP accommodations, and stunning skyline views. We offer a wide selection of private and semi-private spaces with flexible layouts perfect for business or pleasure.

OUR LOCATION

- Impressive ocean, Government Cut & Miami skyline views
- Stylish outdoor deck, reception, & dining areas
- Private & semi-private spaces with full & partial venue buyouts of 400+ guests
- Private VIP entrances
- Secure Wi-Fi, flat screens in most rooms

OUR SPACES

VANDERBILT ROOM

SEATING | **RECEPTION**
50 GUESTS | **60** GUESTS

OVERLOOK DECK

SEATING | **RECEPTION**
80 GUESTS | **150** GUESTS

GOVERNMENT CUT ROOM

SEATING | **RECEPTION**
35 GUESTS | **45** GUESTS

FISHER ISLAND ROOM

SEATING | **RECEPTION**
45 GUESTS | **50** GUESTS

DOWNTOWN ROOM

SEATING | **RECEPTION**
24 GUESTS | **30** GUESTS

WINE ROOM

SEATING | **RECEPTION**
18 GUESTS | **18** GUESTS

GRILL ROOM

SEATING | **RECEPTION**
50 GUESTS | **90** GUESTS

CIGAR ROOM

SEATING | **RECEPTION**
36 GUESTS | **40** GUESTS

ROOM 15

SEATING | **RECEPTION**
40 GUESTS | **55** GUESTS

PATIO B

SEATING | **RECEPTION**
30 GUESTS | **40** GUESTS

MIAMI



SMITHANDWOLLENSKY.COM



305.673.2800



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Oceanview dining with iconic Miami flair. Our South Pointe Park location features oceanview outdoor spaces, VIP accommodations, and stunning skyline views. Our Miami venue boasts a stylish outdoor deck, oceanview indoor/outdoor event spaces and bars, VIP entrances, and local swagger.

OUR LOCATION



AREAS OF INTEREST

-  MIAMI INTERNATIONAL AIRPORT: 11 MIN DRIVE | 11 MIL
-  FT LAUDERDALE AIRPORT: 45 MIN DRIVE | 28 MIL
-  KASEYA CENTER: 13 MIN DRIVE | 4.7 MIL
-  CONVENTION CENTER: 10 MIN DRIVE | 42 MIN WALK | 2.1 MIL
-  SOUTH BEACH: 8 MIN WALK | 0.4 MIL
-  SOUTH BEACH: 4 MIN WALK | 0.2 MIL
-  SOUTH POINTE PARK PIER: 8 MIN WALK | 0.4 MIL

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VANDERBILT ROOM

SEATING

50 GUESTS

RECEPTION

60 GUESTS

- ♦ Stunning view of Government Cut & Miami skyline
- ♦ Upper-level space with private VIP entrance, your privacy is assured
- ♦ Adjacent to Overlook Deck & private bar
- ♦ Combine with other upper-level spaces for larger events



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OVERLOOK DECK

SEATING

80 GUESTS

RECEPTION

150 GUESTS

- ♦ Stunning views of the ocean, Government Cut & Miami skyline
- ♦ Upper-level space with private full bar & wall-mounted flat screen, your privacy is assured
- ♦ Combine with other upper-level spaces for larger events



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GOVERNMENT CUT ROOM

SEATING

35 GUESTS

RECEPTION

45 GUESTS

- Stunning views of Government Cut & Miami skyline
- Upper-level space, your privacy is assured
- Combine with other adjacent upper-level spaces for larger events



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FISHER ISLAND ROOM

SEATING

45 GUESTS

RECEPTION

50 GUESTS

- Stunning views of Government Cut & Miami skyline
- Upper-level space, your privacy is assured
- Combine with other adjacent upper-level spaces for larger events



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DOWNTOWN ROOM

SEATING

24 GUESTS

RECEPTION

30 GUESTS

- Stunning views of Government Cut & Miami skyline
- Upper-level space, your privacy is assured
- Combine with other adjacent upper-level spaces for larger events



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WINE ROOM

SEATING

18 GUESTS

RECEPTION

18 GUESTS

- ♦ Stunning water views & a view into our wine cellar
- ♦ Your privacy is assured



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GRILL ROOM

SEATING

50 GUESTS

RECEPTION

90 GUESTS

- Views of our beautiful garden, perfect for meetings
- Private entrance & bar & wall-mounted flat screens, your privacy is assured
- Combine with Cigar Room for larger events



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CIGAR ROOM

SEATING

36 GUESTS

RECEPTION

40 GUESTS

- Views of our beautiful garden, perfect for meetings
- Private entrance & wall-mounted flat screens, your privacy is assured
- Combine with Grill Room for larger events



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ROOM 15

SEATING

40 GUESTS

RECEPTION

55 GUESTS

- Views of our beautiful garden, perfect for meetings
- Private entrance & wall-mounted flat screens, your privacy is assured



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PATIO B

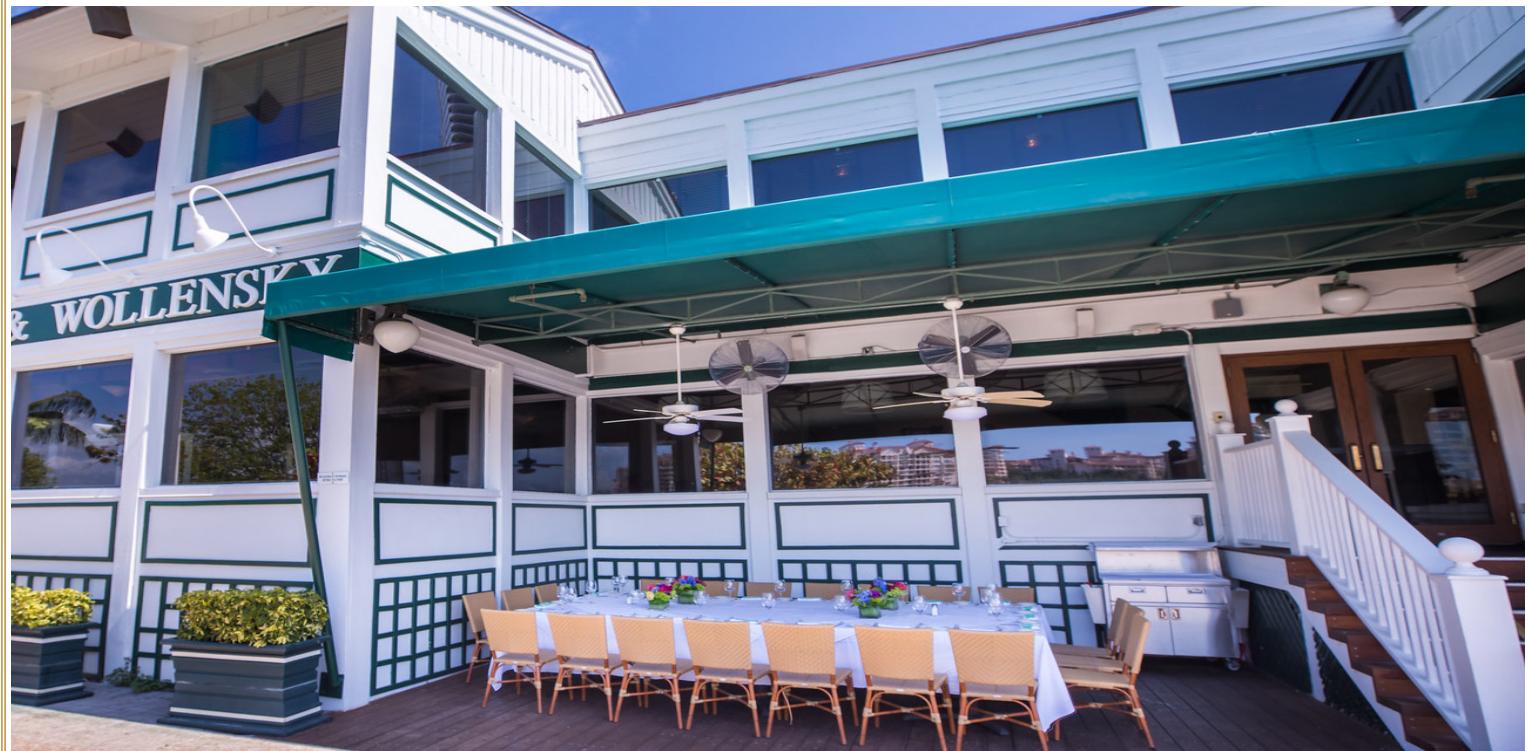
SEATING

30 GUESTS

RECEPTION

40 GUESTS

- Outdoor waterfront space available with stunning views of the ocean, Government Cut, & Miami skyline



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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 9% state tax, 18% service charge and 6% administrative fee.
Menu and pricing subject to change.

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THREE COURSE PREMIUM DINNER MENU

PASSED HORS D'OEUVRES

Chef's Choice

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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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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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**

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

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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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THREE COURSE PREMIUM LUNCH MENU

PASSED HORS D'OEUVRES

Chef's Choice

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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Menu and pricing subject to change.

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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 Fraîche, 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

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 ♦ Tito's Vodka ♦ Tanqueray Gin ♦ Gunpowder Gin ♦ Bacardi Rum
Captain Morgan Spiced Rum ♦ Tequila Bricon ♦ 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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