

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**
100 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**
60 GUESTS | 90 GUESTS

CIGAR ROOM

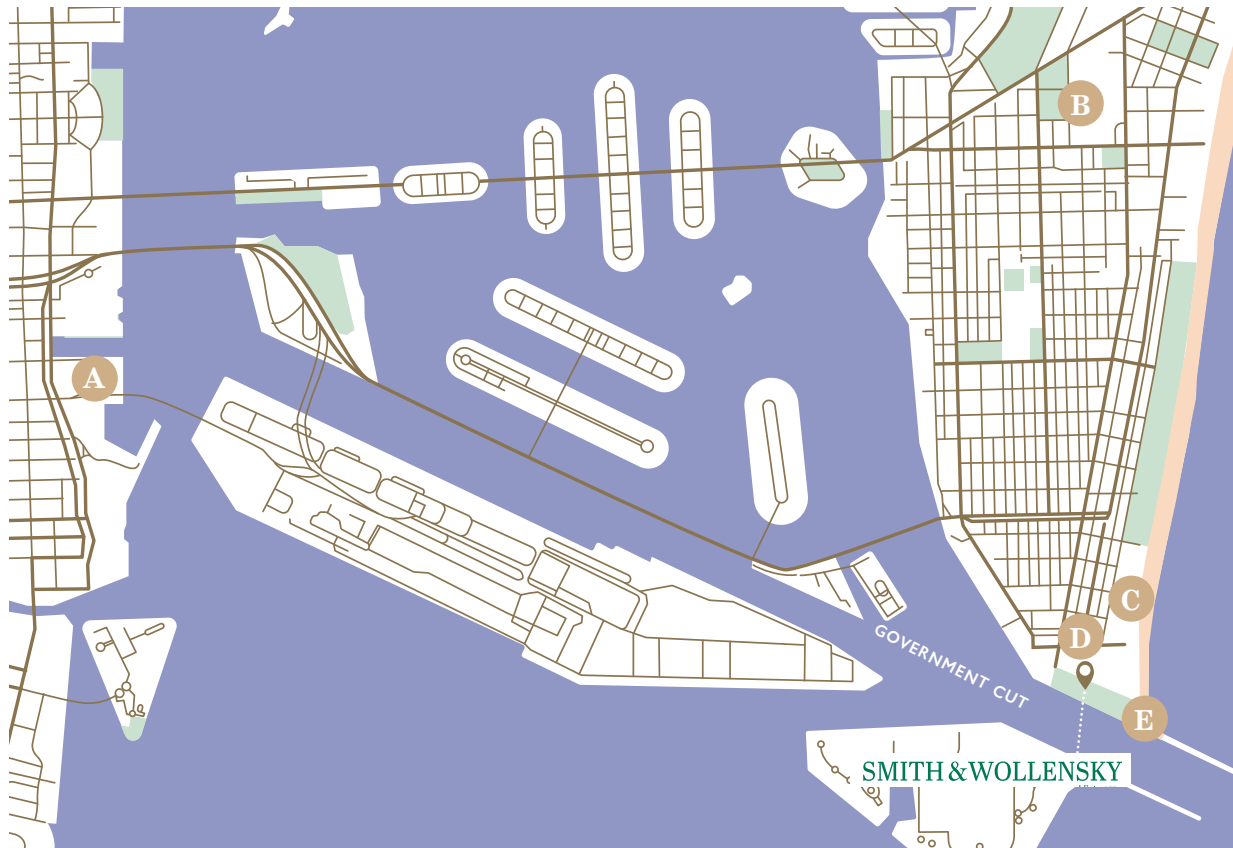
SEATING | **RECEPTION**
36 GUESTS | 40 GUESTS

PATIO

MIAMI

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



SOUTH BEACH: 8 MIN WALK | 0.4 MIL



FT LAUDERDALE AIRPORT: 45 MIN DRIVE | 28 MIL



SOUTH BEACH: 4 MIN WALK | 0.2 MIL



KASEYA CENTER: 13 MIN DRIVE | 4.7 MIL



SOUTH POINTE PARK PIER: 8 MIN WALK | 0.4 MIL



CONVENTION CENTER: 10 MIN DRIVE | 42 MIN WALK | 2.1 MIL

MIAMI



SMITHANDWOLLENSKY.COM



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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



MIAMI

OVERLOOK DECK

SEATING	RECEPTION
100 GUESTS	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



MIAMI

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



MIAMI

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



MIAMI

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



MIAMI

WINE ROOM

SEATING
18 GUESTS

RECEPTION
18 GUESTS

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



MIAMI

GRILL ROOM

SEATING
60 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



MIAMI

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



MIAMI

PATIO

- ◆ Several outdoor waterfront spaces available with stunning views of the ocean, Government Cut, & Miami skyline



MIAMI

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 10 oz.

Pan-Seared Salmon

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

\$99 PER PERSON

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

MIAMI

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 10 oz.

Pan-Seared Salmon

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

\$115 PER PERSON

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

MIAMI

FOUR COURSE DINNER MENU

FIRST COURSE

Choose One Option

Shrimp Cocktail ♦ Steak Tartare ♦ Wollensky's Famous Split Pea Soup
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 10 oz.

Pan-Seared Salmon

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

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

Creamy Corn Manchego ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$139 PER PERSON

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

MIAMI

S&W SIGNATURE DINNER MENU

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 ♦ Burrata (Seasonal Presentation)

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

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

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

Creamy Corn Manchego ♦ Whipped Potatoes ♦ Creamed Spinach

DESSERT

Choose Two Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$169 PER PERSON

Pricing is subject to 9% state tax, 18% service charge and 6% administrative fee.

Menu subject to change.

MIAMI

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.

Pan-Seared Salmon

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

Creamy Corn Manchego ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$69 PER PERSON

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

MIAMI

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.

Pan-Seared Salmon

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

Creamy Corn Manchego ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$85 PER PERSON

Pricing is subject to 9% state tax, 18% service charge and 6% administrative fee.

Menu subject to change.

MIAMI

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

Pan-Seared Salmon

Wollensky Salad

with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips

Caesar Salad

with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips

Wollensky's Butcher Burger

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach ♦ Sautéed Asparagus ♦ Creamy Corn Manchego ♦ 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

\$119 PER PERSON

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

MIAMI

PASSED HORS D'OEUVRES

2 dozen minimum of each selection

- Tomato Basil Bruschetta / 36
- Prosciutto Wrapped Asparagus / 38
- Tomato & Mozzarella Flatbread / 36
- Truffled Macaroni & Cheese Bites / 38
- Stuffed Mushrooms / 38
- Melted Brie Crostini / 36
- Tomato Mozzarella Skewers / 36
- Beef Wellington / 55
- Wollensky's Beef Sliders / 42
- Sliced Filet Mignon Crostini / 48
- Steak Tartare / 44
- Buffalo Chicken Sliders / 40
- Truffled Chicken Salad / 38
- Tuna Tartare / 48
- Coconut Shrimp / 48
- Lobster Rangoon / 55
- Signature Crab Cakes / 55
- Buffalo Fried Oysters / 50
- Paramount Hackleback Caviar / 110

WELCOME CAVIAR & BUBBLES

Invite your guest to celebrate!

Ask about starting your event with our exclusive Paramount Caviar, traditionally served on blini with creme fraiche, and paired with one of our select range of bubbles - the perfect complement to the luxurious taste of caviar.

Pricing is per person, unless noted otherwise.

Pricing is subject to 9% state tax, 18% service charge and 6% administrative fee

Menu subject to change

MIAMI



COLD COCKTAIL STATIONS

available for events of 25 or more guests

CHARCUTERIE BOARD

Prosciutto, Fennel Salami, Nduja Spread, Spicy Salami Bleu Cheese, Goat Cheese, Cave Aged Cheddar Cheese, Triple Creme Brie, with Marcona Almonds, Fruit Jams, Crostini / 24

CHILLED SEAFOOD

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters / 45
with classic horseradish cocktail sauce, cognac mustard, ginger sauce and green apple mignonette

STEAK TARTARE TABLE

Diced Tenderloin, Chopped Red Onion, Capers, Mustard, Toasted Crostini / 14

TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons / 18

HOT COCKTAIL STATIONS

available for events of 25 or more guests

ANGRY SHRIMP

Whipped Potato, Spicy Lobster Butter Sauce / 22

SLIDER BAR

Classic Butcher Burger ♦ Signature Crab Cake ♦ Vine Ripened Tomato & Mozzarella / 14

SLOW ROASTED STEAMSHIP ROUND OF BEEF

Horseradish Cream, Dijon Mustard, Assorted breads / 900 per roast
serves 100 guests

WHOLE ROASTED TENDERLOIN

Horseradish Cream, Bearnaise Sauce, Red Wine Demi-Glace, Assorted Breads / 315 per roast
serves 20 guests

TRUFFLED MACARONI & CHEESE

Pan Roasted Mushrooms, Roasted Asparagus, Bacon Lardons, Roasted Shallots / 12

Pricing is per person, unless noted otherwise.

Pricing is subject to 9% state tax, 18% service charge and 6% administrative fee.

Menu subject to change.

MIAMI

ENHANCEMENTS

to complement your dining experience, may we suggest:

SHELLFISH TOWERS

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters / 45
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 / 16

One Hour / 25

STEAK ENHANCEMENTS

Oscar Style / 23

Angry Shrimp / 16

Maine Lobster Tails / MKT

BUTLERED SWEETS

Brownies

Mini Creme Brulee

Petite Chocolate Cakes

Petite Cheesecakes

Homemade Cookies

8

Pricing is per person, unless noted otherwise.

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Menu subject to change.

MIAMI

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

35 Per Person / First Hour

15 Per Person / Every Additional Hour

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 Bribon ♦ Jack Daniel's Whiskey ♦ Redemption Rye & Bourbon

40 Per Person / First Hour

20 Per Person / Every Additional Hour

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

50 Per Person / First Hour

25 Per Person / Every Additional Hour

Pricing is subject to 9% state tax, 18% service charge and 6% administrative fee.

Menu subject to change.

MIAMI