



Accommodations

PRIVATE DINING ROOMS If you desire a secluded dining experience in which to pamper your guests, SW offers two private dining rooms for consideration. The sophisticated décor features polished marble, beveled glass, soft lighting and oversized windows that open onto the Lake of Dreams. A private dining terrace adjoins the private dining room, an ideal setting for al fresco receptions. Here again, Chef LoRusso's sumptuous group menus ensure that your occasion is ultimately memorable. The service staff brings the same level of commitment to your event, with a professional attention to detail that is unsurpassed. Both rooms can individually accommodate up to 16 guests or the rooms may be combined for groups of up to 35.

Private Dining Opportunities

MAXIMUM CAPACITY

Full Private Dining Room	36 seated
Half Private Dining Room	16 seated
Private Patio	32 seated

Elegant attire please; no jeans, shorts, or athletic wear. No children under the age of five (5). SW Steakhouse is a smoke-free environment; Reservations are recommended. Food and beverage minimums are quoted for a two and a half (2.5) hour dining experience and do not include tax or gratuities. Please refer to the Resort Group Dining Policies for a comprehensive overview of all policies associated with group dining.





RECEPTION

Tray Passed Canapés

COLD

Hamachi Crudo Cones

avocado purée, spicy mayonnaise

Caprese

cherry tomato, mozzarella, pear

Lobster Tacos

avocado, pickled onions

HOT

Domestic Wagyu Skewers

roasted potatoes, sweet chile-yuzu

Wild Mushroom Arancini^V

Short Rib Tater Tots

Dijon crème fraîche

Pistachio Crusted Asparagus

tzatziki sauce

Wagyu Sliders

pretzel rolls, aged cheddar

**\$45 per person per
hour for four selections**

DESSERT

Lemon Meringue Tart

Vanilla Cream Puff

Chocolate Crunch Bar

Chocolate Caramel Tart

Madeleine

Vegan Carrot Cake

Banana Tropical Tart

**\$30 per person per
hour for four selections**

**\$35 per person per
hour for six selections**

SHELLFISH STATION

Chilled Jumbo Shrimp, East and West Coast Oysters, Alaskan King Crab Legs

\$35 per person per hour

ADD:

Chilled Maine Lobster

additional \$18 per person per hour

All prices listed exclude beverages, tax, and service charge.



CHOCOLATE ROCKY ROAD SPHERE

DINNER

Dinner Menu One

STARTER

Maryland Blue Crab Cake
*mango & cucumber slaw,
Anaheim chili, smoked
paprika aioli*

APPETIZERS *choice of*

Kabocha Squash Soup
*honeycrisp apple,
white cheddar grilled cheese*

SW Chopped Salad
*avocado, crispy potatoes,
Dijon vinaigrette*

Caesar Salad
*garlic parmesan crouton,
classic dressing*

Tomato Salad
*fresh mozzarella, heirloom
tomato, balsamic glaze*

ENTRÉES *choice of*

Filet Mignon 9oz.
*crispy potato cake, Dijon-cognac
sauce*

Charred Boneless Ribeye 18oz.
*crispy potato cake, Dijon-cognac
sauce*

Rosemary Roasted Chicken
*pretzel cap mushroom, roasted
potatoes, Madeira jus*

Grilled Big Glory Bay Salmon
*matsutake mushrooms,
honeynut squash*

SIDE DISHES *served for the table*

Market Vegetables

Yukon Gold Potato Purée

DESSERT *served for the table*

Chef's Select
served with coffee

\$220 per person

*Excluding beverages, tax, and
service charge.*



DINNER

Dinner Menu Two

STARTER

Maryland Blue Crab Cake
*mango & cucumber slaw,
Anaheim chili, smoked paprika
aioli*

APPETIZERS *choice of*

Kabocha Squash Soup
*honeycrisp apple,
white cheddar grilled cheese*

SW Chopped Salad
*avocado, crispy potatoes,
Dijon vinaigrette*

Caesar Salad
*garlic parmesan crouton,
classic dressing*

Tomato Salad
*fresh mozzarella, heirloom
tomato, balsamic glaze*

ENTRÉES *choice of*

Filet Mignon 9oz.
*crispy potato cake, Dijon-cognac
sauce*

Prime Aged New York Strip 16oz.
*crispy potato cake, Dijon-cognac
sauce*

Charred Boneless Ribeye 18oz.
*crispy potato cake, Dijon-cognac
sauce*

Rosemary Roasted Chicken
*pretzel cap mushroom, roasted
potatoes, Madeira jus*

Grilled Big Glory Bay Salmon
*matsutake mushrooms,
honeynut squash*

SIDE DISHES *served for the table*

Market Vegetables

Yukon Gold Potatoes

Sautéed Wild Mushrooms

DESSERT *served for the table*

Chef's Select
served with coffee

\$230 per person

*Excluding beverages, tax, and
service charge.*



DINNER

Dinner Menu Three

STARTER

Seafood Spectacular

chilled selection of the ocean's finest Maine lobster, king crab legs, jumbo shrimp, East and West coast oysters, crab cocktail

APPETIZERS *choice of*

Kabocha Squash Soup

honeycrisp apple, white cheddar grilled cheese

SW Chopped Salad

avocado, crispy potatoes, Dijon vinaigrette

Caesar Salad

garlic parmesan crouton, classic dressing

Tomato Salad

fresh mozzarella, heirloom tomato, balsamic glaze

ENTRÉES *choice of*

Filet Mignon 9 oz.

crispy potato cake, Dijon-cognac sauce

Prime Aged New York Strip 16 oz.

crispy potato cake, Dijon-cognac sauce

Charred Boneless Ribeye 18 oz.

crispy potato cake, Dijon-cognac sauce

Rosemary Roasted Chicken

pretzel cap mushroom, roasted potatoes, Madeira jus

Grilled Big Glory Bay Salmon

matsutake mushrooms, honeynut squash

SIDE DISHES *served for the table*

Market Vegetables

Yukon Gold Potato Purée

Sautéed Wild Mushrooms

DESSERT *served for the table*

Chef's Select

served with coffee

\$260 per person

Excluding beverages, tax, and service charge.



DINNER

Signature Menu

STARTER *for the table*

Seafood Spectacular

chilled selection of the ocean's finest Maine lobster, king crab legs, jumbo shrimp, East and West coast oysters, crab cocktail

Maryland Blue Crab Cake

mango & cucumber slaw, Anaheim chili, smoked paprika aioli

Short Rib Ravioli

Dijon butter sauce, parmesan, crispy horseradish

SW Chopped Salad

avocado, crispy potatoes, Dijon vinaigrette

ENTRÉES *for the table*

Dry Aged Porterhouse

Bone-In Ribeye

Rosemary Roasted Chicken

pretzel cap mushroom, roasted potatoes, Madeira jus

Grilled Big Glory Bay Salmon

matsutake mushrooms, honeynut squash

SIDE DISHES *for the table*

SW French Fries

Parmesan Creamed Spinach

Sautéed Wild Mushrooms

Yukon Gold Potato Purée

Asparagus

DESSERT *for the table*

Funnel Cakes & Strawberries

crème Anglaise, salted caramel, chocolate fudge

Chocolate Crunch Bar

dark chocolate mousse, feuilletine crunch, milk chocolate ganache

\$290 per person

Excluding beverages, tax, and service charge.



SUPPLEMENTAL

Supplemental Menu

STARTERS

Seafood Spectacular

chilled selection of the ocean's finest Maine lobster, king crab legs, jumbo shrimp, East and West coast oysters, crab cocktail

\$40 for the table, additional per person

Chilled Jumbo Shrimp Cocktail

\$16 additional per person

Maryland Blue Crab Cake

mango and cucumber slaw, Anaheim chili, smoked paprika aioli

\$17 additional per person

Snake River Farms Carpaccio

horseradish aioli, parmesan

\$15 additional per person

Hamachi Crudo

cherry tomatoes, Sicilian pistachios, red wine dressing

\$16 additional per person

APPETIZERS

Pan Roasted Shrimp Scampi

white wine butter sauce

\$10 additional per person

ENTRÉES

TABLE SHARES *for the table*

Served with the entree course

Butter Poached 2.5lb. Maine Lobster

\$150 per lobster – one order serves 4 guests

Hokkaido Snow Beef A5 Wagyu, Tomakomai Prefecture

\$65 per oz. – one oz. serves one guest

Certified Japanese Wagyu, Yonezawa Gyu Oguni Beef, Yamagata Prefecture

\$75 per oz. – one oz. serves one guest

All prices listed exclude beverages, tax, and service charge.